

# Tasmanian Red Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **14.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.8 kg (82.1%) | 80 %  | 5   |
| Grain | Karmelowy Czerwony    | 0.4 kg (8.6%)  | 75 %  | 59  |
| Grain | Strzegom Karmel 300   | 0.4 kg (8.6%)  | 70 %  | 299 |
| Grain | Briess - Black Barley | 0.03 kg (0.6%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Topaz | 5 g    | 60 min | 15 %       |
| Boil    | Topaz | 15 g   | 10 min | 15 %       |
| Boil    | Topaz | 20 g   | 5 min  | 15 %       |
| Boil    | Topaz | 15 g   | 2 min  | 2 %        |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11 g   | ---        |