Złoty Deszcz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **14.3**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg *(55.2%)*	80 %	6
Grain	Cara 30EBC	2.2 kg *(24.3%)*	80 %	30
Grain	Monachijski	1 kg *(11%)*	80 %	16
Grain	Crystal 160EBC	0.5 kg *(5.5%)*	75 %	160
Grain	Dark Crystal 300EBC	0.35 kg *(3.9%)*	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	5.5 %
Boil	Pilot	20 g	60 min	8 %
Boil	Pilot	30 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.