

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 |