

# Dymny Ale ala Porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **8.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.5 kg (52.6%)	--- %	8
Grain	Słód wiedeński Viking Malt (Polska)	1 kg (21.1%)	--- %	9.5
Grain	Słód jęczmienny wędzony drewnem wiśni Viking Malt (Polska)	1 kg (21.1%)	--- %	10
Grain	Słód karmelowy 150 Viking Malt (Polska)	0.25 kg (5.3%)	--- %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	10 g	60 min	6.1 %
Boil	Fuggles	10 g	20 min	4.5 %
Boil	Goldings	10 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Porter & Kvass	Lager	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.3 g	Boil	10 min