

## 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 |