

# Dymisz

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **16.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (38.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (19%)	81 %	6
Grain	Castle Pale Ale	0.5 kg (9.5%)	80 %	8
Grain	Strzegom Karmel 30	0.5 kg (9.5%)	75 %	30
Grain	Weyermann - Carafa I	0.25 kg (4.8%)	70 %	1083

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	7.8 %
Boil	Marynka	20 g	20 min	7.8 %
Boil	Marynka	10 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale