

Dymne Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.6**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **2 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **2 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	4
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Wędzony bukiem Viking Malt	1 kg (18.2%)	82 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Fermentis