

## #168 Dortmunder

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5**
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (87.5%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (6.6%)	78 %	4
Grain	Strzegom Monachijski typ II	0.12 kg (2.6%)	79 %	22
Grain	Abbey Malt Weyermann	0.15 kg (3.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	18 g	30 min	4.2 %
Aroma (end of boil)	Diamant	50 g	1 min	4.2 %
Boil	Izabella	16.5 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	Lallemand

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.3 g	Boil	12 min
Other	Pożywka dla drożdży	1.5 g	Boil	10 min
Other	Witamina C	1.85 g	Secondary	7 day(s)