

# Dortmund

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.3**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (93.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (6.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	60 min	6.1 %
Boil	Hallertau Mittelfruh	30 g	5 min	6.1 %