

# Dortmunder 2021

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.2**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (20%) | 79 %  | 10  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Premiant          | 20 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 0 min  | 4 %        |

## Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 100 ml | Fermentum Mobile |