

# Dortmunder

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Best ale crisp	1 kg (16.7%)	82 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	25 g	30 min	10.4 %
Boil	Diamant	50 g	5 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega