Tego wal na export

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **5.1**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **7 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg *(88.7%)*	81 %	5
Grain	Weyermann - Carapils	0.2 kg *(3.2%)*	78 %	4
Grain	Monachijski	0.5 kg *(8.1%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Hersbrucker	40 g	20 min	3 %
Boil	Hersbrucker	30 g	10 min	3 %
Boil	Hersbrucker	30 g	1 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	250 ml	Fermentum Mobile

Notes

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

- kreda gips 5g epsom 2g cacl4g
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