

# Dortmunder Export

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.4**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (66.7%)  | 80 %   | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (13.3%)  | 79 %   | 8   |
| Grain | Carabody            | 0.5 kg (6.7%) | 79 %   | 8   |
| Grain | Owies               | 1 kg (13.3%)  | 60.9 % | 4   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Mash      | Magnat   | 20 g   | 30 min | 10 %       |
| Boil      | Agnus    | 50 g   | 7 min  | 13 %       |
| Whirlpool | Premiant | 50 g   | 30 min | 9 %        |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO Lager | Lager | Dry  | 8 g    | Browin     |

## Notes

- Szyszka Magnat 100g dodana do wysładzania  
*Dec 28, 2022, 9:27 AM*