

# DorChester

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **40**
- SRM **15.1**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	Strzegom Bursztynowy	2.5 kg (33.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	15 min	5.4 %
Boil	lunga	20 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale