

dort tort

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.5**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (93.8%) | 80 % | 4 |
| Grain | Red Active Viking | 0.2 kg (6.3%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil | Premiant | 8 g | 60 min | 9.8 % |
| Boil | Hallertau Mittelfruh | 25 g | 15 min | 4.1 % |
| Whirlpool | Hallertau Mittelfruh | 25 g | 15 min | 4.1 % |