

# Dortmunder Export

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (16%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.2 kg (4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	15 g	60 min	10.4 %
Boil	Tettnanger	50 g	15 min	4.9 %
Boil	Tettnanger	50 g	5 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	5 g	Boil	10 min
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## Notes

- Woda modyfikowana pod Dortmundera  
*Nov 18, 2022, 10:10 AM*