

# Dortmunder Export

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **6.2**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (56.3%)	82 %	4
Grain	Strzegom Karmel 30	1 kg (12.5%)	75 %	30
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	79 %	16
Adjunct	płatki kukurydziane	1 kg (12.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	50 g	60 min	5.5 %
Boil	Tettnang	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	200 ml	White Labs