

# Dortmunder Lutra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **3.9**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	60 min	3.3 %
Boil	Tettnang	15 g	30 min	3.3 %
Boil	Tettnang	15 g	45 min	3.3 %
Boil	Tradition	20 g	15 min	6.3 %
Aroma (end of boil)	Tradition	30 g	0 min	6.3 %