

# Dortmundowe I

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM ---
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (70.8%)	80 %	---
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	---
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	---
Grain	Briess - Carapils Malt	0.5 kg (8.8%)	74 %	---
Grain	słód zakwaszający	0.15 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Lublin (Lubelski)	12 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	350 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zeszło do około 4,3 BLG. 11.05 Zakapslowane z dodatkiem 125g glukozy na około 0,7l wody.18.06 Piwo super, lekko słodawy smak na początku, potem odczuwalna goryczka, trochę zalegająca, piana utrzymuje się do końca.  
*May 11, 2017, 7:15 PM*