

# Dortmund Tomas Meduzy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **5.1**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (67.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	30
Grain	Strzegom Monachijski typ I	1.5 kg (22.6%)	79 %	16
Grain	zakwaszajacy	0.15 kg (2.3%)	--- %	---
Grain	przeniczny	0.2 kg (3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold DE-g	34 g	60 min	4.5 %
Boil	Perle DE-un	19 g	30 min	7 %
Boil	Perle DE-un	37 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	garazowy

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min