

# Lager Dortmunder

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.1**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	7 kg (77.8%)	80.5 %	4
Grain	Weyermann - Vienna Malt	2 kg (22.2%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	30 min	17 %
Boil	Herkules	20 g	10 min	17 %
Boil	Herkules	20 g	60 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
omega yeast bawarian lager	Lager	Slant	400 ml	---