

## dort tort

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.5**
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (93.8%)	80 %	4
Grain	Red Active Viking	0.2 kg (6.3%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	8 g	60 min	9.8 %
Boil	Hallertau Mittelfruh	25 g	15 min	4.1 %
Whirlpool	Hallertau Mittelfruh	25 g	15 min	4.1 %