

Dortmund

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.3**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.9 kg (93.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (6.5%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 20 g | 60 min | 6.1 % |
| Boil | Hallertau Mittelfruh | 30 g | 5 min | 6.1 % |