

Dortmunder 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.8**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (55.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (29.6%)	79 %	22
Grain	Jęczmień niestodowany	0.4 kg (14.8%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa w-35	Lager	Slant	200 ml	---