

# Dortmunder Export

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.4**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	8
Grain	Carabody	0.5 kg (6.7%)	79 %	8
Grain	Owies	1 kg (13.3%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	20 g	30 min	10 %
Boil	Agnus	50 g	7 min	13 %
Whirlpool	Premiant	50 g	30 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	8 g	Browin

## Notes

- Szyszka Magnat 100g dodana do wysładzania  
*Dec 28, 2022, 9:27 AM*