

## Dortmunder export

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.8**
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (88.7%)	82 %	4
Grain	Viking Munich Malt	0.635 kg (11.3%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	9.5 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis