

## Dortmundowe II

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM ---
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20 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 **73C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (70.4%)	80 %	---
Grain	Strzegom Monachijski typ I	1.2 kg (18%)	79 %	---
Grain	Briess - Carapils Malt	0.6 kg (9%)	74 %	---
Grain	słód zakwaszający	0.18 kg (2.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	24 g	60 min	11.2 %
Boil	Lublin (Lubelski)	14 g	15 min	4 %
Boil	Lublin (Lubelski)	18 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Liquid	500 ml	White Labs

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min