

LAGER #7

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.4**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **416.5 liter(s)**
- Total mash volume **535.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	117 kg (98.3%)	80.5 %	3.5
Grain	CaraHell	2 kg (1.7%)	74 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	280 g	60 min	15.6 %
Whirlpool	Hellertau Blanc	1000 g	15 min	8.4 %
Whirlpool	Hallertau Mittelfruh	1000 g	15 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	10000 ml	White Labs

Notes

- Wzbogacić wodę o minerały do docelowego profilu z Dortmundu. Policzyć gips i chlorki.
Mar 8, 2023, 9:15 AM