

# New Dortmunder

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.3**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **18 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **67C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (75.8%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.8 kg (12.1%)	80 %	20
Grain	Weyermann - Carapils	0.8 kg (12.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	12.7 %
Boil	Hallertau Spalt Select	13 g	20 min	3.4 %
Boil	Hallertau Spalt Select	25 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	17 g	---

## Notes

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

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*Sep 27, 2024, 7:55 PM*