

# Dortmunder Light

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **4.5**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **45 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt                     | 1.7 kg (73.3%) | 81 %  | 4   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.3 kg (12.9%) | 80 %  | 20  |
| Grain | Weyermann - Carapils                         | 0.3 kg (12.9%) | 78 %  | 4   |
| Grain | Thomas Fawcett - Red Crystal                 | 0.02 kg (0.9%) | --- % | 400 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Comet      | 15 g   | 60 min | 8.8 %      |
| Boil    | Mount Hood | 10 g   | 20 min | 4.7 %      |
| Boil    | Mount Hood | 15 g   | 5 min  | 4.7 %      |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory                         |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 15.53 g | Fermentis Division of S.I.Lesaffre |

## Notes

- GIPS 5 - woda do zacierania  
*Apr 1, 2022, 8:12 PM*