

# dortmunder

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **8.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8.1 %
Aroma (end of boil)	Perle	20 g	15 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	200 ml	Fermentis