

# DAb

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.1**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (73.5%)	82 %	4
Grain	Strzegom Wiedeński	0.4 kg (11.8%)	79 %	10
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	OPAL	15 g	50 min	8 %
Boil	Saphir	10 g	50 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre