

# Dortmunder

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5.5 kg (84.6%) | 80 %  | 4   |
| Grain | Monachijski                 | 0.5 kg (7.7%)  | 80 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%)  | 79 %  | 22  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 20 g   | 60 min | 13.5 %     |
| Boil    | Premiant | 20 g   | 0 min  | 8 %        |

## Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |

## Notes

- Pokolenia 3  
*Dec 30, 2017, 9:10 AM*