

# Dortmunder

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (83.3%)   | 80 %  | 5   |
| Grain | Cara-Pils/Dextrine   | 0.4 kg (11.1%) | 72 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.2 kg (5.6%)  | 79 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga | 25 g   | 5 min  | 11 %       |