

# Dortmunder PintaXLidl

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.3 kg (80.5%)	81 %	4
Grain	Castle Malting - Wheat Blanc	0.5 kg (12.2%)	85 %	5
Grain	Weyermann - Carapils	0.3 kg (7.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum MX	5 g	60 min	10.6 %
Aroma (end of boil)	Magnum MX	10 g	10 min	10.6 %
Boil	Magnum MX	10 g	30 min	10.6 %
Aroma (end of boil)	Magnum MX	15 g	0 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand diamond lager	Lager	Slant	123.53 ml	---

## Notes

- Woda kranowa modyfikowana kwasem mlekowym  
Zacieranie 15L - 2 ml  
Wysładzanie 8L - 3 ml  
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