

Dortmundowe I

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM ---
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (70.8%) | 80 % | --- |
| Grain | Strzegom Wiedeński | 0.5 kg (8.8%) | 79 % | --- |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%) | 79 % | --- |
| Grain | Briess - Carapils Malt | 0.5 kg (8.8%) | 74 % | --- |
| Grain | słód zakwaszający | 0.15 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 12 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 350 ml | Fermentum Mobile |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zeszło do około 4,3 BLG. 11.05 Zakapslowane z dodatkiem 125g glukozy na około 0,7l wody.18.06 Piwo super, lekko słodawy smak na początku, potem odczuwalna gorzyczka, trochę zalegająca, piana utrzymuje się do końca.
May 11, 2017, 7:15 PM