

Ekstrakt dortmunder

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **7.9**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Płatki kukurydziane | 2.5 kg (42.4%) | 60 % | 3 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (57.6%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Perle | 30 g | 30 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |