

# Tego wal na export

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **5.1**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **7 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.5 kg (88.7%) | 81 %  | 5   |
| Grain | Weyermann - Carapils     | 0.2 kg (3.2%)  | 78 %  | 4   |
| Grain | Monachijski              | 0.5 kg (8.1%)  | 80 %  | 16  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Marynka     | 15 g   | 60 min | 10 %       |
| Boil    | Hersbrucker | 40 g   | 20 min | 3 %        |
| Boil    | Hersbrucker | 30 g   | 10 min | 3 %        |
| Boil    | Hersbrucker | 30 g   | 1 min  | 3 %        |

## Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 250 ml | Fermentum Mobile |

## Notes

- kreda gips 5g epsom 2g cacl4g  
*Jan 6, 2023, 9:19 PM*