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