

## #168 Dortmunder

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5**
- Style **Dortmunder Export**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 4 kg (87.5%)   | 82 %  | 4   |
| Grain | Weyermann - Carapils        | 0.3 kg (6.6%)  | 78 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.12 kg (2.6%) | 79 %  | 22  |
| Grain | Abbey Malt Weyermann        | 0.15 kg (3.3%) | 75 %  | 45  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Diamant  | 18 g   | 30 min | 4.2 %      |
| Aroma (end of boil) | Diamant  | 50 g   | 1 min  | 4.2 %      |
| Boil                | Izabella | 16.5 g | 60 min | 7.6 %      |

### Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Lallemand Diamond Lager | Lager | Dry  | 11 g   | Lallemand  |

### Extras

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

| Type   | Name                | Amount | Use for   | Time     |
|--------|---------------------|--------|-----------|----------|
| Fining | WhirlFloc           | 1.3 g  | Boil      | 12 min   |
| Other  | Pożywka dla drożdży | 1.5 g  | Boil      | 10 min   |
| Other  | Witamina C          | 1.85 g | Secondary | 7 day(s) |