

Adambier_Dortmund

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **45**
- SRM **26.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I | 5 kg (60.6%) | 79 % | 16 |
| Grain | Słód Wędzony Steinbach | 1 kg (12.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (12.1%) | 81 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (6.1%) | 80 % | 6 |
| Grain | Viking melanoidynowy | 0.25 kg (3%) | 75 % | 60 |
| Grain | Special B Castle | 0.25 kg (3%) | 75 % | 350 |
| Grain | Weyermann - Carafa III | 0.25 kg (3%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|--------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe amerykańskie lekko opiekane | 25 g | Secondary | 30 day(s) |