

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
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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)