

Dortmunder

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.5**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (83.3%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.4 kg (11.1%) | 72 % | 4 |
| Grain | Strzegom Wiedeński | 0.2 kg (5.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 25 g | 5 min | 11 % |