

dortmunder

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński eraclea	2 kg (55.6%)	81 %	4
Grain	fawcett - Maris Otter	1.6 kg (44.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	90 min	11 %
Boil	Hallertau Mittelfruh	10 g	15 min	6.1 %
Boil	Hallertau Mittelfruh	10 g	5 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

Notes

- woda primavera, 2,5g gips i 5ml chlorku wapnia 33% do zacierania
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