

Dortmunder Export

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.4**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 8 |
| Grain | Carabody | 0.5 kg (6.7%) | 79 % | 8 |
| Grain | Owies | 1 kg (13.3%) | 60.9 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Mash | Magnat | 20 g | 30 min | 10 % |
| Boil | Agnus | 50 g | 7 min | 13 % |
| Whirlpool | Premiant | 50 g | 30 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO Lager | Lager | Dry | 8 g | Browin |

Notes

- Szyszka Magnat 100g dodana do wyśładzania
Dec 28, 2022, 9:27 AM