

# Dortmunder Export

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.5**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **8 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 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 **33.6 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 **29.4 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (89.3%)	80 %	4
Grain	Monachijski typ I Soufflett	1.2 kg (10.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.5 %
Boil	Hellertauer Tradition	30 g	30 min	3.8 %
Boil	Hellertauer Tradition	30 g	15 min	3.8 %
Aroma (end of boil)	Hellertauer Tradition	40 g	0 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	50 ml	Wyeast Labs

## Notes

- [https://wiki.piwo.org/Dortmunder\\_Export,\\_Andrzej\\_Miler](https://wiki.piwo.org/Dortmunder_Export,_Andrzej_Miler)  
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