

# Dortmunder II

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.9**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (90.2%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Zakwaszajacy	0.1 kg (1.6%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.5 %
Boil	Perle	10 g	10 min	4.4 %
Boil	Perle	20 g	0 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	216 ml	Fermentum Mobile

## Notes

- 4 pokolenie gestwa z lodowki (1 tydzien) po german pils  
*Feb 8, 2019, 9:11 PM*