

# Dortmunder Light

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **4.5**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **45 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.7 kg (73.3%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (12.9%)	80 %	20
Grain	Weyermann - Carapils	0.3 kg (12.9%)	78 %	4
Grain	Thomas Fawcett - Red Crystal	0.02 kg (0.9%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	15 g	60 min	8.8 %
Boil	Mount Hood	10 g	20 min	4.7 %
Boil	Mount Hood	15 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	15.53 g	Fermentis Division of S.I.Lesaffre

## Notes

- GIPS 5 - woda do zacierania  
*Apr 1, 2022, 8:12 PM*