

Dortmunder 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.5**
- Style **Dortmunder Export**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **54.1C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.7 kg (75.5%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (12.2%)	80 %	20
Grain	Weyermann - Carapils	0.6 kg (12.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Hallertau Tradition	10 g	20 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. pilnować temperatur i woda w całości, czyli nie trzymać się przepisu od BA.
2. do wysładzania 13 litrów wody destylowanej i pilnować temp żeby nie spadła poniżej 76
3. do fermentora przez nylonowy worek filtrować
4. starter drożdżowy z 2 paczek i 2 litrów brzezki 10błg
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