

Dortmunder Export

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Developed and Brewed by our own Brewer, Josh. Inspired by his trip to Germany 10 years ago. Combining the idea of a malt-forward and sweetness of a Helles but have a bitter base of a German pils. He was inspired by the history and story of the beer style. "I think it's a style you don't see very commonly, and I wanted to bring it to life."



Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It can be used in almost any lager style and tends to produce clean and crisp beers with some accentuation of hop characteristics.

From Southern Germany, this yeast finishes malty with a slight ester profile.

TASTING NOTES:

Hop Spice | Cracker | Herbal

STATS	
ABV(%):	4.5
IBU (ppm):	33.5
OG/Plato:	1.048/11.8P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

TASTING NOTES:

Pils Malt | Earthy | Fresh Cut Hay

STATS	
ABV(%):	4.8
IBU (ppm):	36
OG/Plato:	1.048/11.8P
FG/Plato:	1.011/2.9P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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YEAST: Pitch Yeast

3 Pro Pouches to 1.5 mil cells/mL/P
WLP830 German Lager Yeast or
WLP920 Old Bavarian Lager Yeast



HOPS:

BOIL
Hallertauer Mittelfrueh (1.6kg/60min, 1.2kg/30min, 1.2kg/5min)

CELLAR FUN:

- ▶ **WLP830- 10°C for 5 Days,**
Temp Rise 14°C for Diacetyl Rest
- ▶ **WLP920 - 11°C for 5 Days,**
Temp Rise 14°C for Diacetyl Rest
- ▶ **Fermentation:**
7-10 days w/ Spund Valves
- ▶ **Small trub dump after 24 hours**
- ▶ **Day 2 - Spund at 1 Bar (15PSI)**
- ▶ **Lager for 2 Weeks both strains once at 1°C**



MALT:

Pilsner Malt (200kg/74.1%)
Vienna Malt (25kg/9.3%)
Acidulated Malt (15kg/5.6%)
Munich Malt (15kg/5.6%)
Carafoam Malt (15kg/5.6%)

MASH NOTES:

Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40°C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158°F (70°C) before boiling it.



OTHER:

- ▶ **Clarity Ferm**
(220mL/Add at Pitch)
- ▶ **Brewzyme D**
(220mL/Add at Pitch)
- ▶ **Zinc Buddy**
(65mL/Add at Pitch)

	WLP830	WLP920
App. Attenuation (%):	72.3	75.4
Starting pH:	5.2	5.2
Final pH:	4.6	4.6
Ferm Temp (°C)	10	11
Ferm Temp (°F)	50	52
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15

Gravity (Plato)

