

Neu Saltz Dortmunder

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **5.3**
- 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 **75 min**
- Evaporation rate **9 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (67.7%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (22.6%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.2 kg (3%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (4.5%)	78 %	4
Grain	zakwaszajacy	0.15 kg (2.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	13.5 %
Boil	hallertau mittelfruch	30 g	25 min	4.5 %
Boil	hallertau mittelfruch	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Slant	200 ml	arktos
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min