Neusalz Dortmunder 23

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 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 **19.6 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 **23.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg *(75%)*	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.8 kg *(14.3%)*	80 %	20
Grain	Carahell	0.6 kg *(10.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	15.8 %
Boil	Liberty	20 g	20 min	5 %
Boil	Liberty	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	gips	15 g	Mash	0 min