

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

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