

Neusalz Dortmunder 5

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.4**
- 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 **35.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- 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 **21.6 liter(s)** of **76C** water or to achieve **35.6 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 | 0.7 kg (12.5%) | 80 % | 20 |
| Grain | Weyermann - Carapils | 0.4 kg (7.1%) | 78 % | 4 |
| Grain | Carahell | 0.3 kg (5.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 9.6 % |
| Boil | Mount Hood | 20 g | 20 min | 4.7 % |
| Boil | Mount Hood | 30 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry | 15.53 g | Fermentis Division of S.I.Lesaffre |