

Neusalz Dortmunder

- Gravity **13.8 BLG**
- ABV **5.7 %**
- 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 **10 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.8 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 **23.2 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 **20.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (75.5%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.81 kg (12.2%)	80 %	20
Grain	Carahell	0.81 kg (12.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12.2 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.3 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.3 %

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