

# 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<br>20-25 EBC<br>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 |