

# Neusalz Dortmunder II

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **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 **36.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 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 **21.3 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 **21.2 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.73 kg (77.7%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.68 kg (11.2%)	80 %	20
Grain	Weyermann - Carapils	0.68 kg (11.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20.25 g	60 min	15.8 %
Boil	Liberty	13.5 g	20 min	5 %
Boil	Liberty	27 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	---