

# Neusalz Dortmunder

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- 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 **35.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 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 **20.3 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 **35.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (72.4%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.8 kg (13.8%)	80 %	20
Grain	Weyermann - Carapils	0.6 kg (10.3%)	78 %	4
Grain	Carahell	0.2 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	40 g	60 min	8.8 %
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	11.5 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	0 min