

BLATZ DORTMUNDER GOLD

Recipe: Blatz Dortmunder
Brewer: Paul Blatz
Style: Dortmunder Export
TYPE: All Grain
Taste: (35.0)

Recipe Specifications

Batch Size: 12.00 gal
Boil Size: 14.08 gal
Estimated OG: 1.053 SG
Estimated Color: 4.4 SRM
Estimated IBU: 25.6 IBU
Brewhouse Efficiency: 75.00 %
Boil Time: 90 Minutes

Ingredients:

Amount	Item	Type	% or IBU
19.00 lb	Pilsner (2 Row) Ger (1.8 SRM)	Grain	82.16 %
2.00 lb	Carafoam (2.0 SRM)	Grain	8.65 %
2.00 lb	Munich Malt - 10L (8.3 SRM)	Grain	8.65 %
0.13 lb	Melanoiden Malt (20.0 SRM)	Grain	0.54 %
1.15 oz	Magnum [14.20 %] (60 min)	Hops	22.0 IBU
1.00 oz	Tettnang [4.90 %] (15 min)	Hops	3.3 IBU
1.00 oz	Tettnang [4.90 %] (1 min)	Hops	0.3 IBU
4.00 gm	Chalk (Mash 60.0 min)	Misc	
7.00 gm	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
1 Pkgs	German Lager (White Labs #WLP830)	Yeast-Lager	

Mash Schedule: Single Infusion, Full Body, Batch Sparge
Total Grain Weight: 23.13 lb

Single Infusion, Full Body, Batch Sparge

Step	Time	Name	Description	Step Temp
60 min		Mash In	Add 40.00 qt of water at 159.3 F	151.0 F

Notes:

90 Min boil, pitch at 45-46, ferment at 48df, lager at least 2 weeks, 4 is best.

I use strictly Best Malz malts.

I sometimes use German Tett, but believe it or not, US Tett seems to work best, if nothing more than fresher quality. Here is the water profile that the additions above turn my filtered tap water into:

Water profile:

Ca 107

Mg 4

Na 21

Cl 70

SO4 115

HCO3 67

RA 3