

Dortmunder Recipe

Here it is. Keep in mind this is for a ten gal. batch and a decoction mash. But I have brewed it many times before as a single infusion of 1.25qt./lb. at ~150oF and it was great.

Recipe: Dortmund Pretzel Munchin' Beer
Brewer: Rhoobarb
Asst Brewer: Mrs. Rhoobarb
Style: Dortmund Export Lager
TYPE: All Grain
Taste: (35.0)

Recipe Specifications

Batch Size: 10.00 gal
Boil Size: 12.25 gal
Estimated OG: 1.062 SG
Estimated Color: 5.6 SRM
Estimated IBU: 25.7 IBU
Brewhouse Efficiency: 70.00 %
Boil Time: 90 Minutes

Ingredients:

Amount Item Type % or IBU
21.00 lb Pilsner (2 Row) Bel (2.0 SRM) Grain 84.00 %
3.00 lb Munich Malt (8.0 SRM) Grain 12.00 %
1.00 lb Cara-Pils/Dextrine (2.0 SRM) Grain 4.00 %
1.50 oz Perle [8.00 %] (70 min) (First Wort Hop) Hops 15.0 IBU
1.75 oz Hallertauer [6.00 %] (30 min) Hops 9.9 IBU
3.00 oz Saaz [5.10 %] (1 min) Hops 0.7 IBU
1.50 oz Saaz [5.80 %] (Dry Hop 7 days) Hops -
0.34 oz Irish Moss (Boil 15.0 min) Misc
1.00 tsp Yeast Nutrient (Boil 15.0 min) Misc
1 Pkgs Bohemian Lager (Wyeast Labs #2124) Yeast-Lager

Mash Schedule: Decoction Mash, Single
Total Grain Weight: 25.00 lb

Decoction Mash, Single
Step Time Name Description Step Temp
15 min Protein Rest Add 29.50 qt of water at 130.3 F 122.0 F
45 min Saccharification Decoct 16.38 qt of mash and boil it 151.0 F
10 min Mash Out Add 4.75 qt of water and heat to 168.0 F

Notes:

Add gelatin and crash cool for seven days after dry hopping. Rack to kegs and lager for two months.