

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: Dortmunder Pretzel Munchin' Beer

Brewer: Rhoobarb

Asst Brewer: Mrs. Rhoobarb

Style: Dortmunder 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.