

Dovetail Czech Dark Lager - 4.6%

Czech Dark Lager

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Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.65
 Colour : 45 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.010

Fermentables (1.19 kg)

709 g - Bohemian Pilsner Malt 3.5 EBC (59.5%)
 ^ The Malt Miller (UK) MAL-00-031
 296 g - Munich Malt I 15 EBC (24.9%)
 ^ Brouwmaatje (NL) 051.305.1/1kg
 148 g - Carabohemian 200 EBC (12.4%)
 38 g - Chocolate Malt 900 EBC (3.2%)
 ^ Brouwmaatje (NL) 051.027.1/250gr

Hops (25.5 g)

60 min - 7.2 g - Saaz - 3.6% (13 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 30 min - 8.3 g - Saaz - 3.6% (12 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 10 min - 4.1 g - Saaz - 3.6% (3 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.9 g - Saaz - 3.6% (1 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 1.43 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.34 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.39 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

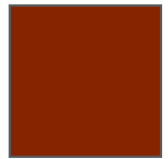
Yeast

0.3 pkg - Wyeast Labs Bavarian Lager 2206
 ^ Brouwmaatje (NL) BM-BL.050.141.1

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.57 L
 Sparge Water : 5.45 L
 Boil Time : 60 min
 Total Water : 9.02 L



45 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash (80 min)
 37 °C - Strike Temp
 35 °C - 5 min - Phytase
 55 °C - 5 min - Protease
 65 °C - 15 min - B-amylase
 75 °C - 45 min - A-amylase 2
 78 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 9 °C - 4 days - Primary
 12 °C - 4 days - Diacetyl rest
 -1 °C - 1 days - Cold crash
 5 °C - 56 days - Lagering

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 34 Mg 3 Na 18 Cl 61 SO 32

SO/Cl ratio: 0.5

Mash pH: 5.32

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Dovetail Czech Dark Lager

Recipe Notes

Target: ABV = 4.6 %, IBU = 27, OG = 1.048, FG = 1.013.

Wyeast 2206 Bavarian Lager, White Labs WLP920 Old Bavarian Lager, or Fermentis Saflager S-23.

Mill the grains, mash in at 95°F (35°C) and rest 5 minutes.

Pull about one-third of the mash (from the thickest part) and, in a separate pot, bring to a boil and boil 20 minutes.

Slowly and gently return the decoction to the main mash, which should bring the temperature to 122–131°F (50–55°C); rest 5 minutes.

Again, pull about one-third of your mash, boil for 20 minutes, and gently return to the main mash to bring it to 140–149°F (60–65°C); rest 15 minutes.

Pull your final decoction—again, one-third—boil 20 minutes, and gently return it to the main mash to bring it to 158–167°F (70–75°C); rest 45 minutes.

Raise to 172°F (78°C) and mash out.

Recirculate until the runnings are clear, then run off into the kettle.

Sparge and top up as necessary to get about 6 gallons (23 liters) of wort, depending on your evaporation rate.

Boil 60 minutes, adding hops according to the schedule.

Chill to 45°F (7°C), aerate well, and pitch plenty of healthy yeast.

Ferment at 48°F (9°C) for 3 or 4 days, until the beer is about 50 percent attenuated (~1.024), then raise to 54°F (12°C) for diacetyl rest.

When fermentation is complete and the gravity has stabilized, crash to 30°F (-1°C) and lager 6 to 8 weeks.

Rack and package to about 2.6 volumes of CO₂.

<https://beerandbrewing.com/recipe-dovetail-czech-dark-lager>