

Daniel Czech Dark Lager

Czech Dark Lager (3 D)

Type: All Grain
Batch Size: 341.00 gal
Boil Size: 365.54 gal
Boil Time: 60 min
End of Boil Vol: 363.54 gal
Final Bottling Vol: 337.00 gal
Fermentation: Ale, Two Stage

Date: 29 Oct 2025
Brewer:
Asst Brewer:
Equipment: 2 bbl System
Efficiency: 82.00 %
Est Mash Efficiency: 83.9 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ No yeast starter used
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 437.54 gal
- ☐ Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
437.54 gal	Homework Water	Water	1	-	-
150.00 ml	Lactic Acid (Mash)	Water Agent	2	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
440 lbs	Vienna Malt (3.5 SRM)	Grain	3	76.5 %	34.38 gal
55 lbs	Caramunich Malt (56.0 SRM)	Grain	4	9.6 %	4.30 gal
55 lbs	Munich Malt (9.0 SRM)	Grain	5	9.6 %	4.30 gal
25 lbs	Carafa III (525.0 SRM)	Grain	6	4.3 %	1.95 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 730.75 qt of water at 140.6 F	132.0 F	10 min
Mash Step	Error: Infusion temperature above boiling. Add mor...	148.0 F	30 min
Mash Step	Error: Infusion temperature above boiling. Add mor...	162.0 F	10 min

- ☐ Sparge Water Acid: None
- ☐ Fly sparge with 254.79 gal water at 168.0 F
- ☐ Add water to achieve boil volume of 365.54 gal
- ☐ Estimated pre-boil gravity is 1.047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
96.00 oz	Spalter Select [4.75 %] - Boil 60.0 min	Hop	7	20.4 IBUs	-

- ☐ Estimated Post Boil Vol: 363.54 gal and Est Post Boil Gravity: 1.049 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 341.00 gal

Pitch Yeast and Measure Gravity and Volume

- ☐ Measure Actual Original Gravity _____ (Target: 1.049 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 341.00 gal)

Fermentation

- ☐ 29 Oct 2025 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- ☐ 02 Nov 2025 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.010 SG)
- ☐ Date Bottled/Kegged: 12 Nov 2025 - Carbonation: Bottle with 264.68 oz Corn Sugar
- ☐ Age beer for 30.00 days at 65.0 F
- ☐ 12 Dec 2025 - Drink and enjoy!

Notes