

Original Recipe by:
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WHEELS OF CONFUSION DARK CZECH LAGER

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	6 lb	Bestmalz Pilsner	-	64.9%
		2 lb	Crisp Dark Munich	-	21.6%
		1 lb	Franco-Belges Caramel Amber	-	1.1%
		0.25 lb	Chateau Café Malt	-	2.7%
Boil/60min	Hop	0.5 oz	Sterling	7.5	13.3
Boil/30min	Hop	2 oz	Saaz	2	10.9
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-



Dark Czech Lager (3D)

Original Gravity: 1.044 – 1.060 SG

Final Gravity: 1.013 – 1.017 SG

Bitterness: 18 – 34 IBUs

ABV: 4.4 – 5.8%

SRM: 14 - 35

Overall Impression: A rich, dark, malty lager with a roast character that can vary from almost absent to quite prominent. Malty with an interesting and complex flavor profile, with variable levels of hopping providing a range of possible interpretations.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	22g	SafLager #W34/70	53-64°F

TARGET STATS

Batch Size	5 gal
OG	1.049
FG	1.009
~%ABV	5.2
Efficiency	72
IBU	24.3
SRM	14.3

BREW NOTES

Mash Temp	149°F
Mash Duration	75 min
Boil Volume	6.8 gal
Boil Duration	90 min

Notes

Timing and fermentation temperature play an important role in lager beers. Though the bulk of lager fermentation is best kept at low temperatures (50-55°F), lagers can often benefit from a warmer pitching temperature (60-65°F) and a similar bump near the end to encourage a healthy respiration stage and to reduce the presence of diacetyl, respectively.