

# 89 BB#7 Dancing Lager

Moderne lys lager (1 A)

**Type:** All Grain  
**Batch Size:** 46,00 L  
**Boil Size:** 50,92 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 47,92 L  
**Final Bottling Vol:** 44,50 L  
**Fermentation:** Lager, Two Stage

**Date:** 28 Feb 2021  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
10,80 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	95,6 %	7,04 L
0,50 kg	Chateau Cara Ruby (50,0 EBC)	Grain	3	4,4 %	0,33 L
5,00 g	Citra [12,80 %] - Boil 60,0 min	Hop	4	3,6 IBUs	-
10,00 g	Citra [12,80 %] - Boil 50,0 min	Hop	5	6,8 IBUs	-
10,00 g	Citra [12,80 %] - Boil 40,0 min	Hop	6	6,3 IBUs	-
10,00 g	Citra [12,80 %] - Boil 30,0 min	Hop	7	5,5 IBUs	-
10,00 g	Citra [12,80 %] - Boil 20,0 min	Hop	8	4,3 IBUs	-
1,28 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
25,00 g	Citra [12,80 %] - Boil 10,0 min	Hop	10	6,5 IBUs	-
30,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	11	2,7 IBUs	-
50,00 g	Citra [12,80 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	12	4,9 IBUs	-
2,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	13	-	-
1,0 pkg	Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23,66...	Yeast	14	-	-
1,0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50,28 ml]	Yeast	15	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,054 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,3 %  
**Bitterness:** 40,4 IBUs  
**Est Color:** 10,4 EBC

**Measured Original Gravity:** 1,054 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,8 %  
**Calories:** 504,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 16,83 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,69  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,30 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,40 L of water at 71,2 C	67,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 16,83 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 238,17 g

**Carbonation Type:** Bottle  
**Pressure/Weight:** 238,17 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Two Stage  
**Fermenter:**

Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 202,31 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 8,0 C

### Notes

50% RO vand 30L

Czech Pilsner 18 9-20°C 12-14°C max. 80% High max. 6,9%

Lalvin EC-1118 Champagne vingær  
Gæringstemperatur: 10-30 grader celcius  
Alkoholtolerance: 18%

Lallemand Voss Kveik Ale gær, tørgær 11 g  
Flokkulering: Meget høj  
Attenuation: Medium til høj  
Temperaturområde: 25 - 40°C. Optimal: 35 - 40°  
Alkoholtolerance: ca. 12% ABV  
Fermenteringen er afsluttet i løbet af:  
2 dage ved 40°C  
3-4 dage ved 30°C  
5-7 dage ved 25°C

Efter 5 minutter mæsk 5L tyk decortion taget ud og kogt ca. 15 min. Tilbage i mæsk ved 30 minutter.

Stål fad Gæres ved 11 grader luft. Ca. 25L

Diacetyl rest.

Lille spand med 10-12L gæres med lalvin ec 1118 ved 21 grader. 10,5L

Lille spand med 10-12L gæres med Lallemand Voss Kveik ved højst mulige temperatur udenfor gærskab. 21 grader (inde i hus) indpakket i et tæppe måske? 10,5L

Start boil 48,5L

7g sukker/L

14/3 Kveik udgave flasket. 30 x 0,33L = 10L FG 1011.

21/3 Champagne udgave flasket 31 x 0,33L = 10.3L 7g rørsukker/L FG 1018.

5/4 Pilsner udgave flasket. 17,5L 8g/L FG1010

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