

DragonWolf-Ara

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Styrian Wolf | 20 g | 60 min | 11.1 % |
| Boil | Styrian Wolf | 20 g | 30 min | 11.1 % |
| Boil | Styrian Dragon | 30 g | 10 min | 7.2 % |
| Aroma (end of boil) | Styrian Dragon | 30 g | 0 min | 7.2 % |
| Aroma (end of boil) | Styrian Wolf | 30 g | 0 min | 11.1 % |
| Aroma (end of boil) | Aramis | 50 g | 0 min | 5.9 % |
| Whirlpool | Styrian Wolf | 30 g | --- | 11.1 % |
| Whirlpool | Styrian Dragon | 40 g | --- | 7.2 % |
| Whirlpool | Aramis | 50 g | --- | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|-----------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis |
|---------------|-------|-----|------|-----------|