

# 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
---------------	-------	-----	------	-----------