

# 359 Dogs Gone Wild Lager 5 Gallon All Grain

American Lager (1 B)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 29 Nov 2022  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 555.16 ml warm water and add optional 27.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.71 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Malteurop Pilsen (1.8 SRM)	Grain	1	74.7 %	0.55 gal
12.0 oz	Acid Malt (3.0 SRM)	Grain	2	8.0 %	0.06 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.42 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.29 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.045 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 10.0 oz	Rice Extract Syrup [Boil] (7.0 SRM)	Extract	3	17.3 %	0.14 gal
0.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	4	9.5 IBUs	-
0.75 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	5	7.0 IBUs	-
0.25 oz	Cascade [5.50 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.051 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23.66 ml]	Yeast	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.051 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 29 Nov 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Dec 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 13 Dec 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 12 Jan 2023 - Drink and enjoy!

Notes