

# Styrian Dragon

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **5.8**
- Style **American Pale Ale**

## 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 **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.65 kg (51.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.7%)	81 %	6
Grain	Strzegom Monachijski typ I	2 kg (38.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	20 g	60 min	7.2 %
Boil	Styrian Dragon	20 g	20 min	7.2 %
Boil	Styrian Dragon	20 g	10 min	7.2 %
Dry Hop	Styrian Dragon	40 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis