# [2] American Dragon

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- Gravity **24.8 BLG**
- ABV **---**
- IBU **86**
- SRM **11.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **30 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Słód Pale Maris Otter | 6 kg *(89.6%)* | 83 % | 7 |
| Grain | Strzegom Wiedeński | 0.3 kg *(4.5%)* | 79 % | 10 |
| Grain | Pszeniczny | 0.3 kg *(4.5%)* | 85 % | 4 |
| Grain | Simpsons - Crystal Dark | 0.1 kg *(1.5%)* | 74 % | 158 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Cascade | 30 g | 30 min | 6 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 15 g | 5 day(s) | 6 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 % |

## Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.