

# apa styrian dragon

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	styrian dragon	50 g	15 min	7.2 %
Dry Hop	styrian dragon	50 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis