

## Dragon & Cascade APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **26.9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (83.3%)	80 %	7
Grain	Monachijski	0.6 kg (12.5%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	20 g	60 min	7.2 %
Aroma (end of boil)	Styrian Dragon	20 g	5 min	7.2 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %
Dry Hop	Styrian Dragon	60 g	5 day(s)	7.2 %
Dry Hop	Cascade PL	80 g	5 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min

Water Agent	NACL	7 g	Boil	60 min
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