

## [2] American Dragon

- 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