

# Dragón de Oro

OG: 1.083-1.085  
FG: 1.018-1.020  
ABV: ~8.5%  
IBU: ~30



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## Kit Inventory

### STEEPING GRAIN

1 Large Muslin Bag

8 oz. Belgian Aromatic

### FERMENTABLES

3.3 lbs. Plain Light DME

2.2 lbs. Extra Light DME

3.3 lbs. Briess Trad. Dark LME

Brun Fonce Soft Candi Sugar

### HOPS

1 oz. GR Magnum

1 oz. GR Tradition

### Yeast Recommendation

Dry: Safale T-58 (3 Packs)

Liquid: Wyeast 1214

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

### Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

## Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

## Brew Day

1. Heat 2.5 -3 gallons of water to 152-154°
2. Place Steeping grains in muslin bag and Steep the grains for 30 min. At 152-156°. Make sure to not get grains above 170°.
3. Remove the muslin bag from the brew pot. Let drain and make sure not to squeeze the grain bag.
4. Bring water to a boil
5. Remove the pot from the heat source. Slowly stir in liquid or dry malt extract. Make sure extract is stirred in well and is not sitting on the bottom of the pot.
6. Put pot back on heat source and bring wort (unfermented beer) back to a boil.
7. Add Bittering hops (60 Min.) Most brew boils are counted down from 60 Min. to 0 min. Reference Brew Schedule for other hop additions.
8. Cool wort, when 60 min boil is complete. Cool the wort as rapidly as possible to less than 100°. Use wort chiller or put kettle in ice bath.
9. From this point on everything that touches your beer must be sanitized
10. Add wort leaving behind as much sludge as possible to sanitized primary fermenter, then add cool or cold water to reach the 5 gallon mark on your fermenter.
11. Stir in the cold water and take your OG (original gravity) with your hydrometer and record!
12. Add your yeast to the fermenter once the wort is below 78°F
13. Oxygenate your wort by rocking your fermenter back and forth for a few min, or use an oxygenation system.
14. Seal your fermenter and add sanitizer or vodka to your airlock.
15. Move your beer to a dark room that stays at a constant temperature,
16. Active Fermentation should begin within 48 hours. You should see some activity in your airlock and a foam on

## Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

### Special Instructions

**Add Brun Fonce Soft Candi Sugar with LME**

### Bittering Hops

**1 oz. German Magnum (60 Min)**

**1 oz. German Tradition (45 Min)**

**This beer only gets better with age!**

OG: \_\_\_\_ FG: \_\_\_\_ (OG - FG) x 131.25 =ABV%

17. After Primary fermentation subsides. ~7 days. Take a gravity reading. Then transfer into a clean and sanitized secondary fermenter or carboy. Check your gravity at this time. All Siphon equipment must be sanitized as well.
18. Put secondary in cool dark place without any direct light exposure. For one to two weeks.
19. Once Gravity is within final gravity (FG) range it is time to bottle.
20. Take two cups of water add 5 oz. or ¾ cup of corn sugar (priming) Stir in well in a pan and bring to a boil.
21. Remove from fire and add to Sanitized bottling bucked. Siphon from the carboy on top of the priming sugar.
22. Fill sanitized bottles with bottle filler and place