

# Dagome Klon IIPA

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- Gravity **19.8 BLG**
- ABV ---
- IBU **92**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (67.8%)	80.5 %	2
Grain	Pszeniczny	1 kg (11.3%)	85 %	4
Grain	Monachijski	1 kg (11.3%)	80 %	16
Grain	Cara Gold Castlemalting	0.25 kg (2.8%)	78 %	120
Sugar	cukier	0.6 kg (6.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	14.5 %
Boil	zeus	25 g	30 min	14.2 %
Boil	Simcoe	25 g	20 min	11.9 %
Boil	Citra	25 g	15 min	12.7 %
Boil	Centennial	25 g	10 min	10 %
Boil	Ahtanum	25 g	5 min	5 %
Boil	Amarillo	25 g	2 min	10.1 %
Boil	Simcoe	25 g	1 min	11.9 %

Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	180 ml	Wyeast Labs

## Notes

- Klon piwa Pana Czesława Dziełaka przepis skopiowany z strony Birofilii.  
Aug 2, 2016, 12:01 PM