

# Dajmos

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **69**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (84%)	85 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	14
Grain	Strzegom Karmel 150	0.25 kg (3.8%)	75 %	150
Grain	Weyermann pszeniczny jasny	0.3 kg (4.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Boil	Amarillo	15 g	60 min	9.1 %
Boil	Amarillo	15 g	30 min	9.1 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.1 %
Aroma (end of boil)	Zythos	10 g	15 min	9.2 %
Whirlpool	Chinook	20 g	0 min	13 %
30min 75'				
Whirlpool	Simcoe	20 g	0 min	13.3 %
Whirlpool	Zythos	20 g	0 min	9.2 %
Dry Hop	Chinook	40 g	3 day(s)	11.3 %

Dry Hop	Simcoe	40 g	3 day(s)	13.3 %
Dry Hop	Amarillo	40 g	3 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis