American IPA - Dagome

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5.5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **80.5 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.3 liter(s)**

Steps

- Temp **55 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **13 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.68 kg *(80%)*	80 %	4
Grain	Pszeniczny	0.21 kg *(10%)*	85 %	4
Grain	Strzegom Monachijski typ I	0.15 kg *(7%)*	79 %	16
Grain	Briess - Carabrown Malt	0.06 kg *(3%)*	79 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7.78 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	7.08 g	15 min	15.5 %
Boil	Centennial	7.08 g	10 min	10.5 %
Boil	Simcoe	7.08 g	5 min	13.2 %
Boil	Citra	7.36 g	1 min	12 %
Dry Hop	Amarillo	7.08 g	5 day(s)	9.5 %
Dry Hop	Centennial	7.08 g	5 day(s)	10.5 %
Dry Hop	Simcoe	7.08 g	5 day(s)	13.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	42.45 ml	Wyeast Labs