

# AIPA Dagome

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- Gravity **15.4 BLG**
- ABV ---
- IBU **61**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **53 C**, Time **0 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 **20 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 5.8 kg (79.9%)  | 81 %  | 4   |
| Grain | Strzegom Pszeniczny        | 0.73 kg (10.1%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.51 kg (7%)    | 79 %  | 16  |
| Grain | Crystal 150 Castle Malting | 0.22 kg (3%)    | 78 %  | 150 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 30 g   | 60 min   | 13.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 15 min   | 15.5 %     |
| Boil    | Centennial             | 25 g   | 10 min   | 10.5 %     |
| Boil    | Simcoe                 | 25 g   | 5 min    | 13.2 %     |
| Boil    | Citra                  | 25 g   | 1 min    | 12 %       |
| Dry Hop | Centennial             | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Amarillo               | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Fermentacja:  
burzliwa - 11 dni, wzrastająco, od 18 do 21 st.C.  
cicha razem z chmieleniem na zimno 5 dni, temp. 12-16 st.C.

Rozlew: 2,2 vol  
*Apr 24, 2017, 11:18 PM*