

# Dagome Pils

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- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                  | 4.98 kg (90.4%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.7%)   | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.2 kg (3.7%)   | 78 %  | 4   |
| Grain | zakwaszający                | 0.12 kg (2.1%)  | 70 %  | 6   |

## Hops

| Use for | Name                   | Amount  | Time   | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil    | Magnum                 | 17.81 g | 60 min | 13.5 %     |
| Boil    | Hallertau Spalt Select | 35.61 g | 60 min | 3.4 %      |
| Boil    | hallertau hersbrucker  | 13.35 g | 15 min | 2.3 %      |
| Boil    | Hallertau Mittelfruh   | 13.35 g | 15 min | 3 %        |
| Boil    | hallertau hersbrucker  | 13.35 g | 1 min  | 2.3 %      |
| Boil    | Hallertau Mittelfruh   | 13.35 g | 1 min  | 3 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 9.8 g  | ---        |

## Notes

- przepis powstały na podstawie:  
[http://www.wiki.piwo.org/Pils\\_\(Pils\\_Bode%C5%84ski\),\\_Czes%C5%82aw\\_Dzie%C5%82ak\\_\(Dagome\)](http://www.wiki.piwo.org/Pils_(Pils_Bode%C5%84ski),_Czes%C5%82aw_Dzie%C5%82ak_(Dagome))

pierwszy lager u Nas w browarze  
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