

# GP IPA Dagome

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.92 kg (80%)	80 %	4
Grain	Pszeniczny	0.74 kg (10%)	85 %	4
Grain	Strzegom Monachijski typ I	0.52 kg (7%)	79 %	16
Grain	Cara Gold	0.22 kg (3%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	32.5 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.9 %
Boil	Centennial	25 g	10 min	10 %
Boil	Simcoe	25 g	5 min	11.9 %
Boil	Citra	25 g	1 min	12.7 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	10 g	Boil	60 min

## Notes

- Grand Prix Czesława Dziełaka 2013

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

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