

ALPA Dagome

- 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
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