

Dagome Klon IIPA

- Gravity **19.8 BLG**
- ABV ---
- IBU **92**
- SRM **7.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (67.8%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (11.3%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (11.3%) | 80 % | 16 |
| Grain | Cara Gold Castlemalting | 0.25 kg (2.8%) | 78 % | 120 |
| Sugar | cukier | 0.6 kg (6.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 14.5 % |
| Boil | zeus | 25 g | 30 min | 14.2 % |
| Boil | Simcoe | 25 g | 20 min | 11.9 % |
| Boil | Citra | 25 g | 15 min | 12.7 % |
| Boil | Centennial | 25 g | 10 min | 10 % |
| Boil | Ahtanum | 25 g | 5 min | 5 % |
| Boil | Amarillo | 25 g | 2 min | 10.1 % |
| Boil | Simcoe | 25 g | 1 min | 11.9 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 180 ml | Wyeast Labs |

Notes

- Klon piwa Pana Czesława Dziełaka przepis skopiowany z strony Birofilii.
Aug 2, 2016, 12:01 PM