

# Dagome Pils

---

- 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  
*Mar 21, 2017, 8:16 PM*