

# Dagome Pils modyfikacja

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 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 **5 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 **5 min** at **77C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński	5 kg (90.6%)	86 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (3.6%)	79 %	22
Grain	słód caramel pils bestmalz	0.2 kg (3.6%)	79 %	5
Grain	zakwaszający	0.12 kg (2.2%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	11.5 %
Boil	spelter select	36 g	60 min	4.7 %
Boil	hallertau hersbrucker	14 g	15 min	2.3 %
Boil	saaz	14 g	15 min	2.9 %
Boil	hallertau hersbrucker	14 g	5 min	2.3 %
Boil	saaz	4 g	5 min	2.9 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP840 - American Lager Yeast	Lager	Liquid	500 ml	White Labs