

PILSKIE HOLLIDAY IN USA

- Gravity **14.7 BLG**
- ABV ---
- IBU **46**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Strzegom Bursztynowy	1 kg (15.4%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	13.4 %
Boil	Warrior	30 g	10 min	13.4 %
Boil	Cascade	30 g	10 min	6.8 %
Dry Hop	Cascade	60 g	7 day(s)	6.8 %
Dry Hop	Warrior	30 g	7 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Boil	10 min