

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 |