

# AIPA Palmer

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Monachijski	0.4 kg (11.4%)	80 %	16
Grain	Karmelowy 50 - Viking Malt	0.1 kg (2.9%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Cascade PL	8 g	15 min	5.2 %
Boil	Amarillo	8 g	15 min	9.5 %
Boil	Centennial	8 g	15 min	10.5 %
Whirlpool	Cascade PL	8 g	30 min	5.2 %
Whirlpool	Amarillo	8 g	30 min	9.5 %
Whirlpool	Centennial	8 g	30 min	10.5 %
Dry Hop	Cascade PL	8 g	1 day(s)	5.2 %
Dry Hop	Amarillo	8 g	1 day(s)	9.5 %
Dry Hop	Centennial	8 g	1 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm52	Ale	Liquid	22.11 ml	---