

# Pal Cit AIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter   | 2.5 kg (40.7%) | 81 %   | 6   |
| Grain | Simpsons - Aromatic Malt | 0.5 kg (8.1%)  | 82.5 % | 49  |
| Grain | Chateau Pilsen 2RS       | 1.5 kg (24.4%) | 85 %   | 4   |
| Grain | Chateau Vienna           | 1 kg (16.3%)   | 85 %   | 6   |
| Grain | Simpsons - Caramalt      | 0.4 kg (6.5%)  | 76 %   | 60  |
| Grain | Płatki pszeniczne        | 0.25 kg (4.1%) | 85 %   | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Herkules | 10 g   | 60 min   | 16.3 %     |
| Whirlpool | Palisade | 60 g   | 20 min   | 8.7 %      |
| Dry Hop   | Citra    | 30 g   | 2 day(s) | 13.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                      |     |     |      |     |
|--------------------------------------|-----|-----|------|-----|
| Mangrove Jack's<br>M44 US West Coast | Ale | Dry | 11 g | --- |
|--------------------------------------|-----|-----|------|-----|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g    | Boil    | 15 min |