

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 M44 US West Coast | Ale | Dry | 11 g | --- |
|--------------------------------------|-----|-----|------|-----|

Extras

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