

# 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 | ---        |