

# 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
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Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	---
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### Extras

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