

## #23 Single Hop Session IPA Centennial

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (92.7%)	80 %	5
Grain	Platki owsiane	0.3 kg (7.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	55 min	10.5 %
Boil	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Whirlpool	Centennial	30 g	20 min	10.5 %
Dry Hop	Centennial	80 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---