

#9 - American IPA - "Centennial Single Hop"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.7**
- 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 **28.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (96%)	81 %	4.5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Whirlpool	Centennial	50 g	0 min	10.5 %
75°C hop stand - 30min				
Dry Hop	Centennial	80 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---