

APA Centenial

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (91.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (8.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 5 g | 60 min | 10.5 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Centennial | 10 g | 20 min | 10.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Aroma (end of boil) | Centennial | 10 g | 2 min | 10.5 % |
| Aroma (end of boil) | Citra | 10 g | 2 min | 12 % |
| Aroma (end of boil) | Simcoe | 10 g | 2 min | 13.2 % |
| Dry Hop | Centennial | 25 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------|-----|-----|---------|-----------|
| US-05 | Ale | Dry | 12.65 g | fermentis |
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