

Centennial SMaSH

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (85.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (10.6%) | 85 % | 3 |
| Dry Extract | Briess DME - Golden Light | 0.1 kg (4.3%) | 95 % | 8 |

W przypadku gdy będzie za mało PLATO.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 60 min | 9.4 % |
| Boil | Centennial | 10 g | 20 min | 9.4 % |
| Boil | Centennial | 10 g | 1 min | 9.4 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Fermetis |