

# Centennial Vienna SMaSH

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	7.5 kg (100%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	40 g	90 min	5.4 %
Boil	Centennial	30 g	15 min	5.4 %
Aroma (end of boil)	Centennial	30 g	5 min	5.4 %
Whirlpool	Centennial	50 g	20 min	5.4 %
Dry Hop	Centennial	100 g	3 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis