

## Centennial SH

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **33.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9.5 kg (100%)	--- %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	38 g	60 min	5.7 %
Boil	Centennial	28.5 g	15 min	5.7 %
Boil	Centennial	19 g	5 min	5.7 %
Boil	Centennial	9.5 g	0 min	5.7 %
Dry Hop	Centennial	95 g	5 day(s)	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	21.85 g	fermentis