

# Centennial SH

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński Viking Malt	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.5 %
Boil	Centennial	10 g	30 min	9.5 %
Boil	Centennial	10 g	5 min	9.5 %
Dry Hop	Centennial	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	fermentis