

# Orange Centennial IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (53.9%)	79 %	6
Grain	Strzegom Pszeniczny	3.25 kg (46.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.2 %
Boil	Mosaic	10 g	60 min	12.6 %
Aroma (end of boil)	Centennial	30 g	15 min	10.2 %
Aroma (end of boil)	Mosaic	20 g	15 min	12.6 %
Whirlpool	Centennial	50 g	0 min	10.2 %
Whirlpool	Mosaic	20 g	0 min	12.6 %
Dry Hop	Centennial	100 g	7 day(s)	10.2 %
Dry Hop	Mosaic	50 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	15 min

### Notes

- Przepis przygotowany pod kocioł warzelny Coobra CB3

Wariacja pod wyczyszczenie magazynu  
*Apr 9, 2018, 5:16 PM*