

# Centennial IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (93.3%)	80 %	5
Grain	Platki owsiane	0.2 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	55 min	10.5 %
Boil	Centennial	15 g	5 min	10.5 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Dry Hop	Centennial	45 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis