

# Centennial IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **64**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (86.7%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	70 g	60 min	11.1 %
Boil	Centennial	15 g	5 min	11.1 %
Boil	Centennial	40 g	0 min	11.1 %
Dry Hop	Centennial	125 g	4 day(s)	11.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min