

# Centennial SH

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **36.6 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (88.7%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.7 kg (11.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	100 g	35 min	5 %
Dry Hop	Centennial	50 g	4 day(s)	5 %

## Yeasts

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