

# Centennial SH

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 9.5 kg (100%) | --- % | 6   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 38 g   | 60 min   | 5.7 %      |
| Boil    | Centennial | 28.5 g | 15 min   | 5.7 %      |
| Boil    | Centennial | 19 g   | 5 min    | 5.7 %      |
| Boil    | Centennial | 9.5 g  | 0 min    | 5.7 %      |
| Dry Hop | Centennial | 95 g   | 5 day(s) | 5.7 %      |

## Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-05 | Ale  | Dry  | 21.85 g | fermentis  |