

# Centennial Single Hop IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **61**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 1.5 kg (90.9%)  | 80 %  | 5   |
| Grain | Weyermann - Vienna Malt | 0.075 kg (4.5%) | 81 %  | 8   |
| Grain | Viking Wheat Malt       | 0.075 kg (4.5%) | 83 %  | 5   |

## Hops

| Use for             | Name                | Amount | Time      | Alpha acid |
|---------------------|---------------------|--------|-----------|------------|
| Boil                | Southern Cross (NZ) | 10 g   | 60 min    | 14 %       |
| Aroma (end of boil) | Centennial          | 10 g   | 10 min    | 9.7 %      |
| Dry Hop             | Centennial          | 10 g   | 10 day(s) | 9.7 %      |
| Dry Hop             | Centennial          | 10 g   | 5 day(s)  | 9.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 2.8 g  | ---        |

## Notes

- Fermentacja burzliwa - 7 dni w temp 16st.  
Fermentacja cicha - 14 dni w temp 16st.  
Oct 25, 2017, 6:29 PM