

## 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<br>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  |