

# 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 |