

# centiak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (81.3%)	79 %	6
Grain	Weyermann - Carapils	0.42 kg (8.5%)	78 %	4
Grain	Carahell	0.25 kg (5.1%)	77 %	26
Grain	Strzegom Wiedeński	0.25 kg (5.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	6 g	55 min	10.3 %
Boil	Centennial	10 g	35 min	10.3 %
Boil	Cascade	10 g	20 min	8.1 %
Boil	Cascade	10 g	5 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	fermentis