

# SH centennial

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (82.1%)	85 %	7
Grain	Platki owsiane	0.4 kg (6%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4
Grain	Carahell	0.2 kg (3%)	77 %	26
Grain	Rye, Flaked	0.4 kg (6%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	9.5 %
Boil	Centennial	20 g	30 min	9.5 %
Boil	Centennial	40 g	15 min	9.5 %
Boil	Centennial	20 g	8 min	9.5 %
Boil	Centennial	40 g	5 min	9.5 %
Boil	Centennial	40 g	2 min	9.5 %
Dry Hop	Centennial	150 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
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