

#72 Single Hop Centennial Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

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

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (91.8%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (8.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Mash | Centennial | 40 g | 30 min | 10.5 % |
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 50 g | 8 day(s) | 10.5 % |
| Dry Hop | Centennial | 100 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 35 ml | Fermentum Mobile |