

# APA Centenial

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10.5 %
Boil	Citra	5 g	60 min	12 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Centennial	10 g	2 min	10.5 %
Aroma (end of boil)	Citra	10 g	2 min	12 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.2 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Dry	12.65 g	fermentis
-------	-----	-----	---------	-----------

## Notes

- Bardzo dobre :) Grapefriotowe  
*Mar 15, 2020, 8:58 PM*