

# Centennial APA MB

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Pszeniczny	0.8 kg (15.7%)	85 %	4
Grain	Carahell	0.3 kg (5.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	40 min	5 %
Whirlpool	Centennial	70 g	20 min	5 %
Dry Hop	Centennial	100 g	2 day(s)	5 %