

# 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 %        |