

Centennial IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **64**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 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 | 6.5 kg (86.7%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 70 g | 60 min | 11.1 % |
| Boil | Centennial | 15 g | 5 min | 11.1 % |
| Boil | Centennial | 40 g | 0 min | 11.1 % |
| Dry Hop | Centennial | 125 g | 4 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finings | Mech irlandzki | 10 g | Boil | 15 min |