

# Centennial SH

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Viking Pilsner malt	0.6 kg (9.3%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.5%)	79 %	7
Grain	Pszeniczny	0.85 kg (13.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	30 min	6.2 %
Aroma (end of boil)	Centennial	30 g	15 min	8.55 %
Dry Hop	Centennial	50 g	2 day(s)	8.5 %
Boil	Centennial	20 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis