

## Session Libertt Centennial

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (93.3%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (6.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	15 min	9.9 %
Whirlpool	Centennial	30 g	15 min	9.9 %
Boil	Centennial	10 g	60 min	9.9 %