

# simply ale centenial

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- Gravity **15 BLG**
- ABV ---
- IBU **44**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (76.9%)	85 %	6
Grain	Munich Malt	0.5 kg (19.2%)	80 %	18
Sugar	Brown Sugar, Light	0.1 kg (3.8%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10.5 %
Aroma (end of boil)	Centennial	30 g	15 min	10.5 %
Dry Hop	Centennial	40 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale