

## [14] Charlie - Centennial Single Hop Red AIPA

- Gravity **13.5 BLG**
- ABV ---
- IBU **52**
- SRM **12**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **58.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.3%)	79 %	6
Grain	Weyermann - Carapils	0.764 kg (10.7%)	78 %	4
Grain	Weyermann - Carabelge	0.718 kg (10.1%)	30 %	35
Grain	Weyermann - Abbey Malt	0.63 kg (8.9%)	50 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	10 %
Aroma (end of boil)	Centennial	80 g	15 min	10 %
Whirlpool	Centennial 77-71°C	40 g	60 min	10 %
Dry Hop	Centennial ~20°C	25 g	12 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	20 g	Mash	60 min
Other	Hibiskus	30 g	Boil	5 min
Fining	mech	4 g	Boil	15 min
Water Agent	Biersol Brewferm	10 g	Boil	3 min

### Notes

- Słody karmelowe zagotować i przetrzymać w 100-95°C ok 10min  
*Apr 8, 2016, 10:41 AM*