

#23 Single Hop Session IPA Centennial

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (92.7%) | 80 % | 5 |
| Grain | Platki owsiane | 0.3 kg (7.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 55 min | 10.5 % |
| Boil | Centennial | 30 g | 5 min | 10.5 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |
| Whirlpool | Centennial | 30 g | 20 min | 10.5 % |
| Dry Hop | Centennial | 80 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |