

# Cent Maris

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (75.2%)	81 %	6
Grain	Bindewald Vienna	0.5 kg (7.5%)	80 %	8
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3
Grain	Simpsons - Golden Naked Oats	0.25 kg (3.8%)	73 %	20
Grain	Simpsons - Amber (biscuit)	0.25 kg (3.8%)	80 %	65
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15.5 %
Boil	Oktawia	20 g	20 min	7.1 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %
Whirlpool	Centennial	15 g	20 min	8.5 %
Dry Hop	Centennial	30 g	2 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

### Notes

- Woda: Odstana kranówka/filtrowana 50/50  
*Sep 30, 2018, 9:38 AM*