

# Orange Centennial IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3.8 kg (53.9%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 3.25 kg (46.1%) | 81 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 20 g   | 60 min   | 10.2 %     |
| Boil                | Mosaic     | 10 g   | 60 min   | 12.6 %     |
| Aroma (end of boil) | Centennial | 30 g   | 15 min   | 10.2 %     |
| Aroma (end of boil) | Mosaic     | 20 g   | 15 min   | 12.6 %     |
| Whirlpool           | Centennial | 50 g   | 0 min    | 10.2 %     |
| Whirlpool           | Mosaic     | 20 g   | 0 min    | 12.6 %     |
| Dry Hop             | Centennial | 100 g  | 7 day(s) | 10.2 %     |
| Dry Hop             | Mosaic     | 50 g   | 7 day(s) | 12.6 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |     |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | kolendra                   | 20 g   | Boil    | 15 min |
| Spice | curacao                    | 20 g   | Boil    | 15 min |
| Spice | trawa cytrynowa            | 20 g   | Boil    | 15 min |
| Spice | Skórka słodkiej pomarańczy | 20 g   | Boil    | 15 min |

### Notes

- Przepis przygotowany pod kocioł warzelny Coobra CB3

Wariacja pod wyczyszczenie magazynu  
*Apr 9, 2018, 5:16 PM*