

2016/09/18 - Centennial Blond

Name	Centennial Blond			
Style	Blonde Ale		Brew Date	2016-09-18
Type	All Grain		Boil Size	14.5 gal
IBU's	23.0		Batch Size	12.0 gal
Color	3.6 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.043			
OG	1.048		1.048	
FG	1.012		1.012	
ABV	4.8%		4.8%	
Efficiency	80.0%			
Grain	20.0 lbs	Canadian 2-Row <ul style="list-style-type: none">2014 Fall		88.9%
	1.5 lbs	Cara-Pils/Dextrine		6.7%
	1.0 lbs	Vienna Malt		4.4%
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	55 mins	0.5 oz	Centennial (8.8%)	6.3 IBU
	35 mins	0.5 oz	Centennial (8.8%)	5.3 IBU
	20 mins	1.0 oz	Centennial (8.8%)	7.8 IBU
	5 mins	1.0 oz	Centennial (8.8%)	2.6 IBU
	day 7	2.0 oz	Centennial (10.0%)	
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	

Carbonation	Force Carbonation	15.9 psi	37.0 F
Notes	<p>Did water chemistry for 15gal and 8gal</p> <p>Mashed with 8 gal water</p> <p>Milled the grain a week or so ago.</p> <p>Mashed in with hot at 160 (162 in HLT).</p> <p>Addition of grain brought mash temp down to 151.3 or so.</p> <p>Could have mashed in with mash water at 158 to get slightly better. But all good.</p> <p>After 5 mins of mash, temp rose to 152.8. After 10 mins, rose to 155.</p> <p>Preboil sg: 1047</p> <p>Day 15 fg: 1012. Started cold crashing.</p>		