

# 2016/02/13 - Centennial Blond

Name	Centennial Blond			
Style	Blonde Ale		Brew Date	2016-02-13
Type	All Grain		Boil Size	14.5 gal
IBU's	27.6		Batch Size	12.0 gal
Color	3.6 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.043			
OG	1.049		1.052	
FG	1.012		1.012	
ABV	4.8%		4.8%	
Efficiency	80.0%			
Grain	20.0 lbs	Pilsner (2 Row) Ger <ul style="list-style-type: none"><li>2014 Fall</li></ul>		93.0%
	1.5 lbs	Carafoam		7.0%
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	0.5 oz	Centennial (10.5%)	8.0 IBU
	35 mins	0.5 oz	Centennial (10.5%)	6.7 IBU
	20 mins	1.0 oz	Centennial (10.5%)	9.7 IBU
	5 mins	1.0 oz	Centennial (10.5%)	3.2 IBU
Additions	15 min	1.0	Whirfloc 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	

<b>Notes</b>	<p>Did water adjustments to balanced and mash ph was 5.4 without adjustment. So nothing added.</p> <p>Set HLT to 160. Then mashed in and set it to 152. Mash temp equalized at 149. Perfect.</p> <p>Apparent issue with micro controller has caused no logging. Sucks cuz it seemed pretty good.</p> <p>Hit my numbers. Made almost 12 gallons.</p> <p>After 2 weeks it's at 1012. Cold crashed started.</p> <p>Kinda a buttery taste to it. Diacetyl. Hmmm</p> <p>Hope that disappears. We shall see. Could also be the centennial dry hops. Still very drinkable.</p> <p>These comments are all from the sample jar.</p>