

Centennial Blonde

Category: 6 - Light Hybrid Beer
Subcategory: B - Blonde Ale



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Kettle Volume: 12.21 gal @ 212 °F (1.036) Efficiency: 70.0%
Boil Duration: 1. h Attenuation: 75.0%
Evaporation: 0.5 gal
Water Volume Added: 0.0 gal
Final Volume: 11.24 gal @ 68 °F (1.037)

Ingredients:

14 lb (81.2%) 2-Row Brewers Malt; Briess - added during mash
1.25 lb (7.2%) Cara-Pils® Malt; Briess - added during mash
1 lb (5.8%) Crystal Malt 10°L - added during mash
1 lb (5.8%) Vienna Malt; Great Western - added during mash
.5 oz (25.0%) Centennial (10.0%) - added during boil, boiled 55 m
.5 oz (25.0%) Centennial (10.0%) - added during boil, boiled 35 m
.5 oz (25.0%) Cascade (5.5%) - added during boil, boiled 20 m
.5 oz (25.0%) Cascade (5.5%) - added during boil, boiled 5 m
1 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline	
Original Gravity: 1.037	1.038 - 1.054	
Terminal Gravity: 1.009	1.008 - 1.013	
Color: 3.59 SRM	3.0 - 6.0	
Alcohol: 3.65%	3.8% - 5.5%	
Bitterness: 17.8	15.0 - 28.0	

Analysis:

Efficiency: 70.0%
Kettle Gravity: 1.036
Original Gravity: 1.037

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.5%	Alcohol: 10.28 g	70.93 kcal
Terminal Extract: 1.009	1.014	Carbs: 12.82 g	48.71 kcal
		Protein: 0.9 g	3.59 kcal
% Alcohol: 3.65% ABV	2.87% ABV		Total: 123.23 kcal