

CENTENNIAL IPA

Fallon Brew Supply
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Style Notes:	A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through. In this recipe only centennial hops are used.
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Brewing Method	All Grain	Extract	Extract
Batch Size	5 Gallon	5 Gallon	1 Gallon
Original Gravity	1.066 SG	1.066 SG	1.066 SG
Bitterness	71.6 IBU	71.6 IBU	71.6 IBU
Color	6.8 SRM	6.8 SRM	6.8 SRM
Final Gravity	1.015 SG	1.015 SG	1.015 SG
ABV	6.70%	6.70%	6.70%
Mash Temp	150° F	150° F	150° F
Mash Time	60 Minutes	15 Minutes	15 Minutes
Boil Time	60 Minutes	60 Minutes	60 Minutes
Fermentation Temp	68° F	68° F	68° F
Primary	7 Days	7 Days	7 Days
Secondary	14 Days	14 Days	14 Days

Malt/Extract	All Grain		Extract		Extract	
	2-Row	8.75 LB	Pale Ale LME	6.6 LB	Golden Light DME	1.5 LB
	Pale	2.75 LB	Golden Light DME	2 LB		
	Crystal 40	0.5 LB				
	Munich	0.5 LB	Crystal 40	0.5 LB	Crystal 40	0.1 LB
			Munich	0.5 LB	Munich	0.1 LB

Hops	All Grain		Extract		Extract	
	Centennial - 10% AA	1.5 OZ 45 Minute	Centennial - 10% AA	1.5 OZ 45 Minute	Centennial - 10% AA	0.5 OZ 45 Minute
	Centennial - 10% AA	1.25 OZ 30 Minute	Centennial - 10% AA	1.25 OZ 30 Minute	Centennial - 10% AA	0.25 OZ 30 Minute
	Centennial - 10% AA	3.5 OZ Dry Hop 3 days	Centennial - 10% AA	3.5 OZ Dry Hop 3 days	Centennial - 10% AA	1 OZ Dry Hop 3 days

Adjunct	All Grain	Extract	Extract

Yeast	All Grain	Extract	Extract
	WLP051 California Ale V	WLP051 California Ale V	Safale US-05