

# Centennial IPA

## Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Caramel 20L	Steep 20 minutes at 155F
6lbs Gold DME	60 minute boil
2lbs Pilsen Light DME	60 minute boil
1oz Centennial hops	60 minute boil
1oz Centennial hops	15 minute boil
1oz Centennial hops	5 minute boil
1oz Centennial hops	Steep 10 minutes after boil, before cooling
1oz Centennial hops	Dry-hop
Ale Yeast	Ferment at 64-68F

## Additional Notes:

### Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO<sub>2</sub>).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

### Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

## Typical Analysis:

**Fermentables: 6lbs**  
**Also includes: Hops,**  
**OG: 1.061 - Color: 5.5**