

PRAIRIE BREW SUPPLY ALL GRAIN BEER KIT

PBS-AGK01S

BREW NAME: CENTENNIAL BLONDE (2.75 gal)

This is a simple, hard to screw up recipe. At just around 4%, this is an easy drinker. Due to the lighter grain bill...this is a beer that can go from grain to glass in 2 weeks (if you keg).

(Ingredients for approximately 2.75 gal)

mash ingredients

AMOUNT	NAME	TYPE	#	%
3.5 lb	2-Row Malt	Grain	1	80%
0.38 lb	Carafoam Malt	Grain	2	8.6%
0.25 lb	Caramel 10 Malt	Grain	3	5.7%
0.25 lb	Vienna Malt	Grain	4	5.7%

boil ingredients

AMOUNT	NAME	TYPE	#	IBU
0.125 oz	Centennial Hops (55 min)	Hop	5	9.0
0.125 oz	Cascade Hops (35 min)	Hop	6	7.7
0.125 oz	Centennial Hops (20 min)	Hop	7	3.1
1/2 tsp	Irish Moss (10 min)	Fining	8	-
0.125 oz	Cascade Hops (5 min)	Hop	9	1.0

fermentation ingredients

AMOUNT	NAME	TYPE	#	IBU
1 pkg	Nottingham Yeast	Yeast	10	-

Brew Date: _____

ESTIMATED RANGES:

Estimated OG: 1.042 Estimated FG: 1.010

Estimated SRM: 3.7 Estimated IBUs: 20.9

Estimated ABV %: 4.0

Mash temperature: 154 °F (68°C) Mash time: 60 min

Boil time: 60 min

Suggested fermentation temp.: 54 - 77°F (12 - 25°C)

Ideally 59 - 72°F (15 - 22°C)

BREW DAY DATA:

Mash water vol.: _____ Strike temp.: _____

Mash temp.: _____ Mash time: _____

Mash out temp.: _____ Sparge water vol.: _____

Sparge temp.: _____ Pre-boil vol.: _____

Boil time: _____

Pre-boil gravity reading: _____

Number of gallons in Fermenter: _____

Original gravity (OG): _____

Temp of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual fermentation temp.: _____

Days in Primary Fermenter: _____

Days in Secondary Fermenter: _____

Final gravity (FG): _____

Keg/bottle vol: _____ Date: _____

(_____ - _____) x 131 = _____ % ABV

Final Gravity – Original Gravity x 131 = %ABV

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Brewing Notes:

