

Sto lat Niepodległości - New England IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (70.6%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.88 kg (12.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1.2 kg (16.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Centennial | 30 g | 5 min | 10.5 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| WLP066 - London Fog Ale | Ale | Liquid | 1000 ml | White Labs |