

# 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