

Wilk Morski - New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (36.4%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2 kg (36.4%) | 80 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (9.1%) | 72 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.1%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.3 kg (5.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|-----------|------------|
| First Wort | Mosaic | 10 g | 60 min | 12.1 % |
| Boil | Mosaic | 15 g | 25 min | 12.1 % |
| Whirlpool | Mosaic | 10 g | 30 min | 12.1 % |
| Dry Hop | Lemon drop | 50 g | 15 day(s) | 4.6 % |
| Dry Hop | Lemon drop | 50 g | 5 day(s) | 4.6 % |
| Dry Hop | Cascade | 100 g | 5 day(s) | 5.5 % |
| Dry Hop | Denali | 50 g | 5 day(s) | 14 % |
| Dry Hop | Mosaic | 65 g | 15 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |