

# 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	---