

# Gerard Górniok i poszukiwacze śląskiego złota

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **81**
- SRM **34.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 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 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (39.5%)	85 %	7
Grain	Słód Cararye® żytni karmelowy Weyermann®	3.3 kg (43.4%)	74 %	200
Grain	Weyermann - Carapils	1 kg (13.2%)	78 %	4
Grain	Caraaroma	0.3 kg (3.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Boil	Amarillo	90 g	5 min	9.5 %
Dry Hop	Equinox	90 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---