

# Guślarz

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **33.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (48.6%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy ciemny	0.8 kg (22.9%)	90 %	621
Sugar	BA	1 kg (28.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Dry Hop	Marynka	40 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Secondary	14 day(s)

## Notes

- 2023.05.03 warzenie. fermentacja 20 C  
2023.05.12 cicha fermentacja, Bq 5,5  
2023.06.07 butelkowanie, Bq 4,5  
May 3, 2023, 9:28 AM