

# Kurczaki

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **13**
- SRM **6.9**

## 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (30.8%)	81 %	5
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (30.8%)	81 %	4
Grain	Weyermann - Acidulated Malt	1 kg (15.4%)	80 %	6
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.4%)	80 %	3
Grain	Weyermann - Caraamber	0.5 kg (7.7%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	45 min	5.09 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile