

# Stara Cętkowana Kura

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **9.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (88.9%)	83 %	6
Grain	Caramel/Crystal Malt - 20L	0.5 kg (11.1%)	75 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Golding	30 g	15 min	5 %
Dry Hop	Challenger	10 g	7 day(s)	7 %
Dry Hop	Golding	20 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	10 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	250 g	Boil	60 min