

## Kurdupel 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.5%)	81 %	4
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.175 kg (3.6%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (34.9%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.8 %
Boil	East Kent Goldings	30 g	30 min	5 %
Boil	East Kent Goldings	20 g	15 min	5 %