

Kurdupel 2

- 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 % |