

corn_beer

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **2.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **70C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|------------|-------|-----|
| Adjunct | Briess - Yellow Corn Flakes | 1 kg (25%) | 75 % | 2 |
| Grain | Weyermann - Bohemian Pilsner Malt premium | 3 kg (75%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Sladek | 5 g | 60 min | 8.15 % |
| Boil | Northern Brewer | 5 g | 60 min | 9.3 % |
| Boil | Marynka | 5 g | 60 min | 8.4 % |
| Boil | Sladek | 10 g | 30 min | 8.15 % |
| Boil | Northern Brewer | 10 g | 30 min | 9.3 % |
| Boil | Marynka | 10 g | 30 min | 8.4 % |
| Boil | Sladek | 5 g | 10 min | 8.15 % |
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