

Corny Mark

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **11**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy kukurydziany | 1.7 kg (77.3%) | 80 % | 45 |
| Sugar | Cukier trzcinowy | 0.5 kg (22.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 15 g | 30 min | 10.5 % |
| Whirlpool | Sabro | 20 g | 0 min | 15 % |
| Dry Hop | Sabro | 30 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |