

# corn\_beer

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- 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 %
Boil	Northern Brewer	5 g	10 min	9.3 %
Boil	Marynka	5 g	10 min	8.4 %