

# EXTREMELY HOPPED CORN ALE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **112**
- SRM **12.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt kukurydziany	1.7 kg (50%)	84 %	45
Liquid Extract	Gozdawa ekstrakt superjasny	1.7 kg (50%)	84 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	8 %
Boil	Centennial	25 g	45 min	8 %
Boil	Centennial	25 g	30 min	8 %
Boil	Centennial	25 g	15 min	8 %
Boil	Sorachi Ace	100 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	20 g	Boil	10 min