

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