

Corona 12

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **6.4**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny (pilzeński 100%) | 1.7 kg (40.5%) | 75 % | 20 |
| Liquid Extract | WES ekstrakt słodowy kukurydziany | 1.7 kg (40.5%) | 75 % | 15 |
| Adjunct | Corn, Flaked | 0.4 kg (9.5%) | 80 % | 2 |
| Adjunct | Rice, Flaked | 0.4 kg (9.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Magnum PL | 13 g | 60 min | 13.5 % |
| Aroma (end of boil) | Hallertau Hersbrucker DE | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | FERMENTIS |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|----------|--------|
| Flavor | skórka lemonki | 10 g | Boil | 10 min |
| Flavor | sok z lemonki 0,5 kg | 200 g | Bottling | --- |

Notes

- kaszę kukurydzianą i ryż skleikuję i odcedzone wysłodki dodam do fermentora na zimno, tak samo ekstr. jasny, a ekstr. kukurydziany pójdzie do gotowania i chmielenia, Sok z limonki pójdzie przed rozlewem, może będzie więcej aromatu i smaku? może też trochę kolor rozjaśni?
Mar 13, 2017, 1:09 PM