

CoronaBirrus

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.64 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 1 kg (16.1%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.1 kg (1.6%) | 80 % | 8 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%) | 73 % | 120 |
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 12.5 g | 30 min | 9.8 % |
| Boil | Cascade | 12.5 g | 30 min | 8.3 % |
| Boil | Kazbek | 25 g | 0 min | 5.6 % |
| Boil | Galena | 15 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 100 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-------|------|--------|
| Water Agent | gips piwowarski | 6 g | Mash | 70 min |
| Spice | liście kaffir | 5 g | Boil | 15 min |
| Water Agent | epsom sól | 3 g | Mash | 70 min |
| Water Agent | sól kuchenna | 0.5 g | Mash | 70 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Water Agent | kwas mlekowy | 4 g | Mash | 40 min |