

Corona Lager

- Gravity **15 BLG**
- ABV ---
- IBU **20**
- SRM **5.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **25 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (43.5%) | 85 % | 7 |
| Grain | Castle Pilsen 2RS | 3 kg (43.5%) | 80.5 % | 4 |
| Grain | Diastatyczny | 0.2 kg (2.9%) | 80 % | 4 |
| Grain | Weyermann - Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Munich Malt 15 | 0.5 kg (7.2%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Magnat Gor. | 10 g | 60 min | 14 % |
| Boil | Hersbrucker | 25 g | 15 min | 2.2 % |
| Aroma (end of boil) | Sybilla Uniw. | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 15 min | 2.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| Mangrove Jack's M54 Californian Lager | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |