

# Corona Lager

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- 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