

# Corona Lager

- Gravity **13.1 BLG**
- ABV ---
- IBU **20**
- SRM **6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **25 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Boil	Marynka	20 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

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