

korona Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **25.6**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 6 kg (85.7%) | 85 % | 22 |
| Grain | Briess - Wheat Malt, Red | 0.25 kg (3.6%) | 85 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.6%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (7.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Motueka | 29 g | 60 min | 7 % |
| Boil | Styrian Dragon | 29 g | 10 min | 7.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 29 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|-----------|------------|
| Safale S-04 | Ale | Slant | 193.33 ml | Fermentis |