

Korona Belgii

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **9.5**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (69.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.75 kg (13%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (8.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safbrew T-58 | Ale | Liquid | 150 ml | Fermentis |