

# CoronaBirrus

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.64 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (16.1%)	81 %	4
Grain	Viking Pale Ale malt	0.1 kg (1.6%)	80 %	8
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	12.5 g	30 min	9.8 %
Boil	Cascade	12.5 g	30 min	8.3 %
Boil	Kazbek	25 g	0 min	5.6 %
Boil	Galena	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	6 g	Mash	70 min
Spice	liście kaffir	5 g	Boil	15 min
Water Agent	epsom sól	3 g	Mash	70 min
Water Agent	sól kuchenna	0.5 g	Mash	70 min
Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	kwas mlekowy	4 g	Mash	40 min