

# 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