

# Korona Jasne

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **31.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.75 kg (73.5%)	78 %	6
Grain	Płatki owsiane	0.25 kg (4.9%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (9.8%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Carafa III	0.3 kg (5.9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.7 %
Boil	Sybilla	50 g	20 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---