corona?

- Gravity 12.4 BLG
- ABV 5 %
- IBU 19
- SRM 4

Batch size

- Expected quantity of finished beer 12 liter(s)
- Trub loss 5 %
- Size with trub loss 12.6 liter(s) •
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 15.2 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 10.3 liter(s)
- Total mash volume 13.3 liter(s)

Steps

- Temp 52 C, Time 10 min
 Temp 66 C, Time 45 min
 Temp 72 C, Time 25 min

Mash step by step

- Heat up 10.3 liter(s) of strike water to 56.6C
- Add grains
- Keep mash 10 min at 52C
- Keep mash **45 min** at **66C** Keep mash **25 min** at **72C** •
- •
- Sparge using 7.9 liter(s) of 76C water or to achieve 15.2 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg <i>(64.4%)</i>	81 %	4
Grain	Corn, Flaked	0.3 kg <i>(10.2%)</i>	80 %	2
Grain	Rice, Flaked	0.2 kg <i>(6.8%)</i>	80 %	2
Grain	Strzegom Wiedeński	0.55 kg <i>(18.6%)</i>	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Cascade	15 g	10 min	6 %
Boil	Saaaz (Czech Republic)	5 g	5 min	4.5 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type Name	Amount	Use for	Time
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Recipe has been printed via BREWNESS.com - a complex online solution for homebrewers to track brewing process easily.

Flavor trawa cytrynowa	10 g	Boil	10 min	
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