

# Korona Belgii

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- 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	Pszoniczny	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