

# KORONA PIWO

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Pilsner (2 Row) Bel	2 kg (33.3%)	79 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.3%)	73 %	120
Grain	Carahell	0.5 kg (8.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	16.5 %
Boil	Nelson Sauvín	30 g	60 min	11.2 %
Boil	Nelson Sauvín	20 g	25 min	11 %
Whirlpool	Summer	50 g	0 min	5.2 %
Whirlpool	Enigma (AUS)	10 g	0 min	16.5 %
Dry Hop	Enigma (AUS)	6 g	6 day(s)	16.5 %
Dry Hop	cascsade	8 g	6 day(s)	7.1 %
Dry Hop	cascade	10 g	3 day(s)	7.1 %

## Notes

- Starter drożdżowy: 12.09.2018 31,9o Blg  
20ml ; White Labs PurePitch™ WLP715  
H2O: 400ml  
miód: 250ml (234ml dla 30oBlg)

15.09.2018 refr. 27,8 > 25.1oBlg  
5,3% 23,1% odfermentowania.

16.09.2018 ref 26,8 > 23,3oBlg  
6,8% 29,5% odfermentowania.

17.09.2018 ref 24,1 > 18,8oBlg  
10% 44% odfermetnowania  
*Sep 12, 2018, 8:42 PM*