

Corona Summer

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **5.3**
- Style **Premium American Lager**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (62.5%) | 80 % | 4 |
| Liquid Extract | ekstrakt kukurydziany | 1 kg (25%) | 80 % | 30 |
| Liquid Extract | syrop ryżowy | 0.5 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 11.5 g | Mangrove Jack's |