

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

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (64.4%)	81 %	4
Grain	Corn, Flaked	0.3 kg (10.2%)	80 %	2
Grain	Rice, Flaked	0.2 kg (6.8%)	80 %	2
Grain	Strzegom Wiedeński	0.55 kg (18.6%)	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	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	trawa cytrynowa	10 g	Boil	10 min
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