

# King

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **3400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3570 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **3958.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2103 liter(s)**
- Total mash volume **2804 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **2103 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **2556.2 liter(s)** of **76C** water or to achieve **3958.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	525 kg (74.9%)	85 %	7
Grain	Weyermann - Vienna Malt	65 kg (9.3%)	81 %	8
Grain	Weyermann - Pale Wheat Malt	65 kg (9.3%)	85 %	5
Grain	Weyermann - Carapils	40 kg (5.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	6 kg (0.9%)	80 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	2000 g	---