

KN

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **33.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **4900 liter(s)**
- Trub loss **1 %**
- Size with trub loss **4949 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **5048 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **1190 liter(s)**
- Total mash volume **2380 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	150 kg (12.6%)	80 %	5
Grain	Monachijski	750 kg (63%)	80 %	16
Grain	Barley, Flaked	90 kg (7.6%)	70 %	4
Grain	Weyermann Caramunich 3	50 kg (4.2%)	76 %	150
Grain	Caraaroma	25 kg (2.1%)	78 %	400
Grain	Carafa III	100 kg (8.4%)	70 %	1034
Grain	Roasted Barley	25 kg (2.1%)	55 %	591

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6000 g	60 min	11 %