

# 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 %       |