

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 % |