

## #8 Knight of Hops & Malinowy Koktajl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (4%) | 78 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Equinox | 15 g   | 60 min | 13.1 %     |
| Boil                | Equinox | 20 g   | 10 min | 13.1 %     |
| Boil                | Chinook | 20 g   | 10 min | 13 %       |
| Aroma (end of boil) | Chinook | 10 g   | 0 min  | 13 %       |
| Aroma (end of boil) | Citra   | 10 g   | 0 min  | 12 %       |
| Whirlpool           | Citra   | 20 g   | 15 min | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 200 g  | Boil    | 10 min |

## Notes

- Warka na pót:
    - 10 litrów - bez zmian
    - 10 litrów - dodatek 300g laktozy po zakończeniu gotowania; dodatek 1200g malin na 14 dni fermentacji cichej
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