

## #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
- Nov 3, 2018, 11:56 PM*