

# Naftali

- Gravity **10.2 BLG**
- ABV ---
- IBU **18**
- SRM **2.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt    | 1.6 kg (43.2%) | 82 %   | 4   |
| Grain | Pszeniczny (malteurop) | 1 kg (27%)     | 85 %   | 4   |
| Grain | Płatki owsiane         | 0.6 kg (16.2%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)   | 0.5 kg (13.5%) | 76.1 % | 0   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Columbus | 5 g    | 70 min | 15.5 %     |
| Aroma (end of boil) | Citra    | 15 g   | 10 min | 12 %       |
| Whirlpool           | Citra    | 20 g   | 0 min  | 12 %       |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| FM - Kveik | Ale  | Slant | 100 ml | ---        |

## Notes

- Starter z piwowara  
-500ml wody  
-40g suchego ekstraktu  
-10g glukozy

- 1g pożywki
- 1g węgla wapnia
- 3 kapsułki swanson

Zakwaszanie 3 dni, starter zadany w około 40 stopniach.

Ph brzezki - planowane 2,4.

Fermentacja:

- burzliwa w 30 stopniach przez 8 dni
- cicha w ok 19 stopniach przez 10 dni

*Apr 15, 2017, 5:09 PM*