

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 węglanu 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

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