

# Klon Naftali

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **2.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.85 kg (37%)	81 %	4
Grain	Pszeniczny	0.85 kg (37%)	85 %	4
Grain	Płatki owsiane	0.4 kg (17.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (8.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	35 g	20 min	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-057 Hot Head Ale	Ale	Liquid	1 ml	OmegaLabs