

Naftali Fermentownia

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **74 C**, Time **180 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **180 min** at **74C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (47.6%)	80 %	4
Grain	Płatki owsiane	0.8 kg (38.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (14.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Whirlpool	Citra	20 g	10 min	1 %
Dry Hop	Citra	75 g	1 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM

Notes

- zakwasić do 4 przed fermentacją . Dokwasić po fermentacji do 2.7
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