

## 25# sahti

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.4**
- Style **Cream Ale**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Pszenica niesłodowana | 3 kg (60%) | 75 %  | 3   |
| Grain | Słód jęczminny        | 2 kg (40%) | --- % | 4   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Spice | Jałowiec kulki | 5000 g | Secondary | 4 day(s) |