

# BLACK SAHTI

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **31**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **-8.5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (58.8%)	79 %	22
Grain	Żytni	1 kg (29.4%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.3 kg (8.8%)	68 %	400
Grain	Carafa III	0.1 kg (2.9%)	70 %	1300