

MPPD 2024 Sahti

- Gravity **20.9 BLG**
- ABV ---
- IBU **9**
- SRM **6.4**
- Style **Specialty Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (57.9%)	80 %	4
Grain	Płatki owsiane	1 kg (10.5%)	60 %	3
Grain	Rye, Flaked	1 kg (10.5%)	78.3 %	4
Grain	Strzegom Wiedeński	1.5 kg (15.8%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.5 kg (5.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	5 min	13 %
Whirlpool	Hallertau	25 g	5 min	4.5 %
Dry Hop	Hallertau	25 g	10 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
piekarnicze	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	jałowiec	100 g	Mash	45 min
Flavor	Owoc jałowca	40 g	Mash	60 min