

Sahti

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **17**
- SRM **21**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **60 min**
- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **-9.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilsneński	5 kg (65.8%)	81 %	4
Grain	CastleMalting - Monachijski	2 kg (26.3%)	80 %	16
Grain	CastleMalting - Special B	0.5 kg (6.6%)	70 %	350
Adjunct	Owies niestodowany	0.1 kg (1.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade PL	30 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Jovaru	Ale	Slant	10 ml	priv
Stranda	Ale	Slant	10 ml	priv

Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna jałowca	8 g	Mash	105 min