

# SAHTI

- Gravity **18.2 BLG**
- ABV ---
- IBU ---
- SRM **22.7**
- 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 **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **15 min**
- Temp **88 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **43.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **78C**
- Keep mash **5 min** at **88C**
- Sparge using **-10.7 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (67.2%)	80 %	4
Grain	Żytni	1 kg (14.9%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (7.5%)	79 %	22
Grain	Słód Wędzony bukiem	0.5 kg (7.5%)	80 %	4
Grain	Weyermann - Carafa I	0.2 kg (3%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Perle	20 g	0 min	7 %
Mash	Magnum	10 g	0 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Delecta Piekarskie	Wine	Dry	10 g	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	Gałęzie jałowca	500 g	Mash	5 min
Spice	Jagody jałowca	30 g	Mash	5 min

### Notes

- Na podstawie: <https://www.browar.biz/forum/showthread.php?t=112187>

Zacieranie w stosunku ziarna do wody 1:2,6

6 litrów gorącej wody (gotowanej z gałęziami jałowca) dolewane do kadzi celem zwiększania temperatury

*Jul 26, 2016, 11:25 AM*