

# Sahti

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **6**
- SRM **13.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński       | 2 kg (55.6%)   | 79 %  | 10  |
| Grain | Żytni                    | 1 kg (27.8%)   | 85 %  | 8   |
| Grain | Płatki owsiane           | 0.4 kg (11.1%) | 60 %  | 3   |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (5.6%)  | 75 %  | 150 |

## Hops

| Use for    | Name                  | Amount | Time   | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 10 g   | 20 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 50 ml  | Fermentum Mobile |
| FM53 Voss kveik        | Ale   | Liquid | 50 ml  | Fermentum Mobile |