

Sahti

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **16.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **82 C**, Time **15 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **82C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2 kg (50%)	81 %	3
Grain	Münchner Malz Best	1 kg (25%)	78 %	20
Grain	Żytni	0.5 kg (12.5%)	85 %	8
Grain	Żytni prazony	0.5 kg (12.5%)	85 %	180

Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze suche	Wheat	Dry	5 g	---

Notes

- Galezie jalowca 10 g filtrowanie
owoce jalowca 10g zacieranie 60 min?
zytni 30min 175°C prazyc
Woda do wysładzania 90 stopni
Fermentacja od 20°C
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