

# SAHTI

---

- Gravity **17.7 BLG**
- ABV ---
- IBU **7**
- SRM **23.4**
- Style **Other Smoked 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (59.7%)	81 %	4
Grain	Żytni	1 kg (14.9%)	85 %	8
Grain	Monachijski	0.5 kg (7.5%)	80 %	16
Grain	wędzony dębem	0.5 kg (7.5%)	80 %	---
Adjunct	płatki owsiane	0.5 kg (7.5%)	50 %	---
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
piekarnicze	Ale	Liquid	200 ml	---