

## SAHTI #4

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **6.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **-10 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (62.5%)	79 %	10
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	50 g	60 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
hornindal	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	szyszki sosny	2000 g	Mash	90 min