

SAHTI

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU ---
- SRM **10.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Sahti | 5 kg (47.2%) | 80 % | --- |
| Grain | Viking Malt Wędzony Czereśnią | 2 kg (18.9%) | 82 % | 10 |
| Grain | Strzegom Pszeniczny | 3.3 kg (31.1%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.3 kg (2.8%) | 68 % | 400 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| FM53 Voss kveik | Ale | Slant | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | gałązki jałowca | 1000 g | Mash | 30 min |

Gałązki jałowca wraz z czerwonymi owocami użyto do filtracji zacieru. Gałązek było mniej więcej 1/3 - 1/2 wysokości fermentora