

Sahti (S)

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU ---
- SRM **19.6**

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 **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 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 **14.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **82C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (71%)	72 %	4
Grain	Monachijski typ I Weyermann	0.4 kg (8.1%)	72 %	14
Grain	Monachijski	0.83 kg (16.8%)	72 %	15
Grain	Żytni Czekoladowy Thomas Fawcett	0.12 kg (2.4%)	72 %	650
Grain	Żytni prażony	0.08 kg (1.6%)	72 %	500

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Gałęzie jałowca	5 g	Mash	60 min

Notes

- Żytni prażony w piekarniku - 180 C - 40 min.
Gałęzie po 45min w 60 stopniach.
Mar 18, 2024, 6:16 PM