

## Soumi (Sahti beer)

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **6.2**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (45.5%)	79 %	6
Grain	Żytni	0.4 kg (18.2%)	85 %	8
Grain	Viking Wheat Malt	0.3 kg (13.6%)	83 %	5
Grain	Słód owsiany Fawcett	0.3 kg (13.6%)	61 %	5
Grain	Viking Malt Wędzony Czereśnią	0.2 kg (9.1%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	10 min	10 %
Dry Hop	Marynka	25 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
piekarskie	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	owoce jałowca	10 g	Boil	15 min