

# Viking Sahti Malt

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **2**
- SRM **9.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking sahti malt	5.7 kg (53.3%)	81.9 %	4.4
Grain	Strzegom Monachijski typ I	5 kg (46.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jalowiec	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bakers weasts	Ale	Dry	11 g	---

## Notes

- Zacieranie z dodatkiem 15g owoców jałowca. Filtracja z gałązkami jałowca. Drożdże suche piekarnicze. Bez gotowania.  
*Jun 5, 2017, 6:32 AM*