

# Sahti

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **13.1**

## 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 **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (56.6%)	82 %	4
Grain	Viking Vienna Malt	1 kg (18.9%)	79 %	7
Grain	Viking Melanoidynowy	1 kg (18.9%)	75 %	60
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	20 g	60 min	11.2 %
Mash	Cascade	20 g	60 min	6 %
Dry Hop	Cascade	40 g	1 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	450 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	28 g	Mash	60 min