

Sahti ∞

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **9**
- SRM **20.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **-14.4 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (55.6%)	81 %	4
Grain	Karmelowy żytni Strzegom	1.5 kg (20.8%)	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg (6.9%)	79 %	22
Grain	Biscuit Malt	0.44 kg (6.1%)	79 %	45
Grain	Słód Wędzony Steinbach	0.3 kg (4.2%)	80 %	5
Grain	Wędzony bukiem Viking Malt	0.3 kg (4.2%)	82 %	10
Grain	Weyermann - Melanoiden Malt	0.16 kg (2.2%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	960 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Delecta Piekarskie	Wheat	Dry	8 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Owoce Jałowca	15 g	Mash	120 min
Spice	Owoce Jałowca	15 g	Boil	5 min
Other	Gałęzie Jałowca	250 g	Boil	5 min
Spice	Owoce Jałowca	5 g	Primary	7 day(s)

Notes

- Szyszki chmielu, gałęzie jałowca i 15 g owoców do filtracji, 5g owoców z gotowania dodatkowo do fermentacji.
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