SAHTI

- Gravity **13.8 BLG**
- ABV **---**
- IBU **8**
- SRM **4.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **300 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **300 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	25 g	300 min	4.5 %
Mash	Jagody jałowca	35 g	300 min	1 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Jagody jałowca	25 g	15 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Liquid	120 ml	FM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.