

# Light Sahti

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU ---
- SRM **15.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **9.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **9.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (62.2%)	81 %	4
Grain	Monachijski	0.5 kg (13.5%)	80 %	16
Grain	Żytni	0.5 kg (13.5%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (10.8%)	75 %	150

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	12 g	Mash	120 min

## Notes

- Wodiczka do wysładzania 90 stopni  
*Apr 10, 2019, 1:23 AM*