

# RAW SAHTI

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **8.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **15 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **80C**
- Sparge using **-11 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I 16 EBC Weyermann	2.2 kg (50%)	80 %	16
Grain	Weyermann - Pilsner Malt	1 kg (22.7%)	81 %	5
Grain	Żytni	1 kg (22.7%)	85 %	8
Grain	Weyermann - Acidulated Malt	0.2 kg (4.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	East Kent Goldings	25 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	gałęzie iglaków	500 g	Mash	60 min
Flavor	skórki cytryn	50 g	Mash	60 min

## Notes

- 50% DEMI  
Chmiel dodany jako Hop Tea  
*Mar 22, 2022, 9:36 AM*