

Sahti

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **42**
- SRM **9.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale IREKS | 2 kg (30.3%) | 80 % | 7 |
| Grain | Żytni | 0.7 kg (10.6%) | 85 % | 8 |
| Grain | Pszeniczny | 1.5 kg (22.7%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (15.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.9 kg (13.6%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| piekarnicze | Ale | Dry | 30 g | piekarnia |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | owoce jałowca | 70 g | Mash | 10 min |
| Herb | gałązki jałowca | 600 g | Mash | 40 min |