

# SAHTI

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **18.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **43.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **78.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt               | 6.61 kg (48.9%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I         | 2.72 kg (20.1%) | 79 %  | 16   |
| Grain | Grodziski pszeniczny wędzony dębem | 2.34 kg (17.2%) | 80 %  | 3    |
| Grain | Karmelowy Pszeniczny Strzegom      | 1.71 kg (12.6%) | 79 %  | 130  |
| Grain | Strzegom Czekoladowy ciemny        | 0.16 kg (1.1%)  | 68 %  | 1200 |

## Hops

| Use for    | Name       | Amount  | Time   | Alpha acid |
|------------|------------|---------|--------|------------|
| First Wort | Yellow Sub | 77.78 g | 60 min | 6.4 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8.56 g | Fermentis  |