

## SAHTI#2

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **7.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **78C**
- Sparge using **-10 liter(s)** of **76C** water

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 1.1 kg (27.5%) | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt    | 0.8 kg (20%)   | 81 %  | 5   |
| Grain | Monachijski                 | 0.5 kg (12.5%) | 80 %  | 16  |
| Grain | Carahell                    | 0.5 kg (12.5%) | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.5%)  | 80 %  | 6   |
| Grain | Płatki żytnie               | 1 kg (25%)     | 60 %  | 3   |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 150 ml | Omega      |

### Extras

| Type   | Name       | Amount | Use for | Time    |
|--------|------------|--------|---------|---------|
| Flavor | Pędy sosny | 200 g  | Mash    | 120 min |

## Notes

- 50% Demi lub 100% żywiecki kryształ  
*Jun 15, 2022, 2:06 PM*