

# Sahti

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (22%)	85 %	8
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (54.9%)	85 %	4
Grain	Płatki owsiane	1 kg (11%)	60 %	3
Grain	Płatki owsiane	1 kg (11%)	60 %	3
Żytnie*				
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Żyto palone				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	1 min	12 %
Dowolny Chmiel				

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Owoce Jałowca	100 g	Mash	60 min
Flavor	Gałęzie Jałowca	1000 g	Mash	1 min
Na dnie kadzi filtracyjnej				