

SAHTI klasyk

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **7.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **44 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 **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **80C**
- Sparge using **-17.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (28.6%) | 79 % | 16 |
| Grain | Weyermann - Pilsner Malt | 2 kg (28.6%) | 81 % | 5 |
| Grain | Żytni | 1.6 kg (22.9%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 1 kg (14.3%) | 79 % | 10 |
| Grain | Płatki żytnie | 0.4 kg (5.7%) | 60 % | 3 |