

Sahti v2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **16**
- SRM **13.3**
- 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 **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **-11 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | CastleMalting - Pilsneński | 6 kg (70.6%) | 81 % | 4 |
| Grain | CastleMalting - Monachijski | 2 kg (23.5%) | 80 % | 16 |
| Grain | Thomas Fawcett - Crystal Żytni | 0.5 kg (5.9%) | 85 % | 188 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------|--------|--------|------------|
| First Wort | Hallertau | 50 g | 30 min | 4.5 % |

Dodać chmiel na spód wiadra przy wystadzaniu. To jest szyszka

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Skare | Ale | Slant | 50 ml | priv |
| Stranda | Ale | Slant | 50 ml | priv |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|------|---------|
| Spice | Gałęzie jałowca | 10 g | Mash | 105 min |
|-------|-----------------|------|------|---------|

Notes

- <https://www.brewingnordic.com/farmhouse-ales/sahti-recipe/>
<https://learn.kegerator.com/sahti/>
Mar 11, 2021, 12:53 PM
- Nagazowanie celować w 1.2-1.6
Fermantacja w 33 st. C
Mar 11, 2021, 1:27 PM