

# Fińskie lato jest fajne, bo jest wtedy mało śniegu - Sahti

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **7.8**
- 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 **5 min**
- Evaporation rate **1 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **78 C**, Time **2 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.9%)	79 %	10
Grain	Monachijski	1 kg (13.9%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.9%)	75 %	30
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Żytni	0.2 kg (2.8%)	85 %	8

## Yeasts

Name	Type	Form	Amount	Laboratory
Lwowskie	Ale	Dry	50 g	---
Safale T-58	Wheat	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Gałęzie jałowca	300 g	Mash	60 min
Herb	Owoce jałowca	20 g	Mash	60 min

## Notes

- Gałęzie dodane tylko na filtrację. Piwo zagotowane i od razu schłodzone.  
*Mar 12, 2024, 8:55 PM*