

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
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