

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 |
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| 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|----------------------------|-----------------|--------|------|--------|
| Flavor | Owoce Jałowca | 100 g | Mash | 60 min |
| Flavor | Gałęzie Jałowca | 1000 g | Mash | 1 min |
| Na dnie kadzi filtracyjnej | | | | |