

Sahti

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **8**
- SRM **13.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (51.3%)	79 %	10
Grain	Żytni	1 kg (25.6%)	85 %	8
Grain	Płatki owsiane	0.5 kg (12.8%)	60 %	3
Grain	Strzegom Karmel 150	0.2 kg (5.1%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.2 kg (5.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	13 g	20 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	12 g	Fermentis
Lutra	Ale	Dry	5 g	Rune

Extras

Type	Name	Amount	Use for	Time
Spice	Owoce jałowca	9 g	Mash	70 min

Notes

- Wiedeń od Bestmaltza
0,2 kg maltodekstryny - jakieś +2 BLG
BLG początkowe 25

Butelkowanie 14.05.2024, BLG końcowe 6.5. Bez nagazowania.
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