

Sahti

- Gravity **21.1 BLG**
- ABV ---
- IBU **9**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.57 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **43 C**, Time **15 min**
- Temp **54 C**, Time **15 min**
- Temp **66 C**, Time **15 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **50.4C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **15 min** at **54C**
- Keep mash **15 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.4%)	81 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (6.8%)	100 %	30
Grain	Żytńi	0.5 kg (6.8%)	85 %	8
Grain	Fawcett - Dark Crystal	0.35 kg (4.8%)	71 %	300
Grain	Rye Smoked Malt Steinbach	2 kg (27.2%)	80 %	5.3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP011 - European Ale Yeast	Ale	Liquid	30 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Juniper Berries	30 g	Boil	30 min
Flavor	Juniper Branches	80 g	Mash	75 min

Notes

- Receptura znaleziona w internecie, przetłumaczona na polski.

Dno gara zaciernego wyłożyć wcześniej sparzonymi gałęziami jałowca.

Wysładzać 15l wody o temperaturze 82st.C

Gotować do osiągnięcia 19 litrów brzezki.

Fermentacja burzliwa: tydzień w temperaturze 20-22st.C.

Fermentacja cicha: tydzień, lub do jej zakończenia.

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