

Sathi

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **6**
- SRM **7.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (65.8%)	80 %	5
Grain	Żytni	0.8 kg (21.1%)	85 %	8
Grain	Barley, Flaked	0.4 kg (10.5%)	70 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.6%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	10 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	5 ml	FM