Sahti

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **42**
- SRM **9.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	2 kg *(30.3%)*	80 %	7
Grain	Żytni	0.7 kg *(10.6%)*	85 %	8
Grain	Pszeniczny	1.5 kg *(22.7%)*	85 %	4
Grain	Słód owsiany Fawcett	1 kg *(15.2%)*	61 %	5
Grain	Płatki owsiane	0.9 kg *(13.6%)*	85 %	3
Grain	Karmelowy żytni Strzegom	0.5 kg *(7.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
piekarnicze	Ale	Dry	30 g	piekarnia

Extras

Type	Name	Amount	Use for	Time
Spice	owoce jałowca	70 g	Mash	10 min
Herb	gałązki jałowca	600 g	Mash	40 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.