Sahti

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **72**
- SRM **4.8**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Marynka	30 g	60 min	10 %
Boil	Chinook	20 g	25 min	13 %
Boil	Chinook	20 g	5 min	13 %
Dry Hop	Chinook	20 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
voss kvejk	Ale	Liquid	150 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody jałowca	60 g	Boil	10 min

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