

## #14 Sahti

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **16**
- SRM **14.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (43.1%)	80 %	4
Grain	Żytni	2 kg (17.2%)	85 %	8
Grain	Pszeniczny	1 kg (8.6%)	85 %	4
Grain	Amber Malt	1 kg (8.6%)	75 %	43
Grain	Grodziski pszeniczny wędzony dębem	1 kg (8.6%)	80 %	3
Grain	Biscuit Malt	0.5 kg (4.3%)	79 %	45
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3
Grain	Monachijski	0.5 kg (4.3%)	80 %	16
Grain	Strzegom pszenica prażona	0.1 kg (0.9%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Slant	400 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	20 g	Boil	15 min
Spice	Jałowiec	10 g	Mash	60 min