

## #222 sahti

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **16.9 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **2 min**
- Evaporation rate **1 %/h**
- Boil size **18.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pilzneński	1 kg (25%)	82 %	4
Grain	Viking Malt pszeniczny	1 kg (25%)	85 %	4
Grain	Viking Malt owsiany	1 kg (25%)	61 %	5
Grain	Viking Malt żytni	1 kg (25%)	80 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga PL 2022 szyszka	100 g	1 min	11 %
Mash	Jałowiec	20 g	40 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże piekarskie	Ale	Culture	18 g	Lallemand