

# 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 |