

Sahti

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **6**
- SRM **13.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (55.6%) | 79 % | 10 |
| Grain | Żytni | 1 kg (27.8%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (11.1%) | 60 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (5.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 10 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 50 ml | Fermentum Mobile |
| FM53 Voss kveik | Ale | Liquid | 50 ml | Fermentum Mobile |