

## SAHTI #3 wheat

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **4.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-12.5 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Pszeniczny	3 kg (60%)	85 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
hornindal	Ale	Liquid	100 ml	white labs

### Notes

- Primavera 100%  
*Jun 29, 2022, 10:16 AM*