

# SAHTI by MIKA

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **16.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **0 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **83 C**, Time **15 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **83C**
- Sparge using **-13 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Finest Lager Malt	7 kg (70%)	81 %	3.5
Grain	Simpsons - Munich Malt	2.4 kg (24%)	80 %	23
Grain	Simpsons - Red Rye Crystal	0.6 kg (6%)	65 %	270

## Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze / kveiki	Ale	Culture	25 g	Babunia albo house culture

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoc jałowca	10 g	Mash	105 min

## Notes

- Link do receptury: <https://www.brewingnordic.com/farmhouse-ales/sahti-recipe/>  
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