

# Sahti PK

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **18.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (50%)	81 %	3
Grain	Münchener Malz Best	0.5 kg (8.3%)	78 %	20
Grain	Rauch Malt (Germany)	0.5 kg (8.3%)	81 %	4
Grain	Caramunich 2 Best	0.5 kg (8.3%)	73 %	120
Grain	Roggenmalz	0.5 kg (8.3%)	84 %	7
Grain	Weizenmalz Dunkel	0.5 kg (8.3%)	82 %	16
Grain	Dinkelmalz	0.1 kg (1.7%)	--- %	6
Grain	Black Barley (Roast Barley)	0.1 kg (1.7%)	55 %	1100
Grain	Peated	0.3 kg (5%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Sahti	Ale	Dry	25 g	---

## Extras

Type	Name	Amount	Use for	Time
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Herb	Jalowiec galazki	200 g	Mash	60 min
Spice	Jałowiec	10 g	Boil	60 min
Spice	jalowiec	5 g	Secondary	5 day(s)