

Sahti

- Gravity **21.1 BLG**
- ABV ---
- IBU **9**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.57 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **43 C**, Time **15 min**
- Temp **54 C**, Time **15 min**
- Temp **66 C**, Time **15 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **50.4C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **15 min** at **54C**
- Keep mash **15 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (54.4%) | 81 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (6.8%) | 100 % | 30 |
| Grain | Żytńi | 0.5 kg (6.8%) | 85 % | 8 |
| Grain | Fawcett - Dark Crystal | 0.35 kg (4.8%) | 71 % | 300 |
| Grain | Rye Smoked Malt Steinbach | 2 kg (27.2%) | 80 % | 5.3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| WLP011 - European Ale Yeast | Ale | Liquid | 30 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | Juniper Berries | 30 g | Boil | 30 min |
| Flavor | Juniper Branches | 80 g | Mash | 75 min |

Notes

- Receptura znaleziona w internecie, przetłumaczona na polski.

Dno gara zaciernego wyłożyć wcześniej sparzonymi gałęziami jałowca.

Wysładzać 15l wody o temperaturze 82st.C

Gotować do osiągnięcia 19 litrów brzezki.

Fermentacja burzliwa: tydzień w temperaturze 20-22st.C.

Fermentacja cicha: tydzień, lub do jej zakończenia.

Oct 24, 2016, 9:06 PM