

# Voss Sahti

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **11.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (3.7%)	68 %	601
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Cashmere	20 g	30 min	8.8 %
Boil	Cashmere	15 g	10 min	8.8 %
Boil	Cashmere	35 g	1 min	8.8 %
Dry Hop	Cashmere	30 g	4 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	150 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Herb	Jagody jałowca	20 g	Boil	1 min