

SAHTI

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **18.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **40.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **78.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.61 kg (48.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2.72 kg (20.1%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	2.34 kg (17.2%)	80 %	3
Grain	Karmelowy Pszeniczny Strzegom	1.71 kg (12.6%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.16 kg (1.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Yellow Sub	77.78 g	60 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.56 g	Fermentis