

# Sahti

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- Gravity **18 BLG**
- ABV ---
- IBU ---
- SRM **6.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **88 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **88C**
- Sparge using **-6 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Sahti	4 kg (100%)	80 %	7.5

## Yeasts

Name	Type	Form	Amount	Laboratory
piekarskie	Ale	Culture	100 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	gałazki jałowca	130 g	Mash	30 min
Spice	jagody jałowca	15 g	Mash	10 min