

# Sahti

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- Gravity **16.1 BLG**
- ABV ---
- IBU **15**
- SRM **6.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Sahti malt	2.5 kg (62.5%)	80 %	4
Grain	Żytni	0.5 kg (12.5%)	85 %	8
Grain	Strzegom pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (2.5%)	75 %	150
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Puławski	30 g	10 min	9.5 %