

Sahti v2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **16**
- SRM **13.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **-11 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilsneński	6 kg (70.6%)	81 %	4
Grain	CastleMalting - Monachijski	2 kg (23.5%)	80 %	16
Grain	Thomas Fawcett - Crystal Żytni	0.5 kg (5.9%)	85 %	188

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	50 g	30 min	4.5 %

Dodać chmiel na spód wiadra przy wystadzaniu. To jest szyszka

Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Slant	50 ml	priv
Stranda	Ale	Slant	50 ml	priv

Extras

Type	Name	Amount	Use for	Time
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Spice	Gałęzie jałowca	10 g	Mash	105 min
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Notes

- <https://www.brewingnordic.com/farmhouse-ales/sahti-recipe/>
<https://learn.kegerator.com/sahti/>
Mar 11, 2021, 12:53 PM
- Nagazowanie celować w 1.2-1.6
Fermantacja w 33 st. C
Mar 11, 2021, 1:27 PM