

#14 Sahti

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **16**
- SRM **14.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (43.1%) | 80 % | 4 |
| Grain | Żytni | 2 kg (17.2%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (8.6%) | 85 % | 4 |
| Grain | Amber Malt | 1 kg (8.6%) | 75 % | 43 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (8.6%) | 80 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (4.3%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (4.3%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (4.3%) | 80 % | 16 |
| Grain | Strzegom pszenica prażona | 0.1 kg (0.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss Kveik | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 20 g | Boil | 15 min |
| Spice | Jałowiec | 10 g | Mash | 60 min |