

# Projekt Sahti

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- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM **16**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Żytni	1 kg (18.9%)	85 %	8
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Strzegom Karmel 150	0.4 kg (7.5%)	75 %	150
Grain	Wędzony bukiem Viking Malt	0.4 kg (7.5%)	82 %	10
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10

## Yeasts

Name	Type	Form	Amount	Laboratory
Sahti	Ale	Dry	25 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	10 g	Mash	10 min