

Sahti

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **14.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **48.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.2 kg (2%)	78 %	400
Grain	Strzegom Karmel 30	0.5 kg (4.9%)	75 %	30
Grain	Żytni	1 kg (9.8%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (9.8%)	79 %	10
Grain	Viking Pale Ale malt	3 kg (29.4%)	80 %	5
Adjunct	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Biscuit Malt	1 kg (9.8%)	79 %	45
Grain	Wędzony bukiem Viking Malt	1 kg (9.8%)	82 %	10
Grain	Viking melanoidynowy	1 kg (9.8%)	75 %	60
Grain	Jęczmień niesłodowany	1 kg (9.8%)	75 %	2