

# Sahti

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **13.1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt   | 3 kg (56.6%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt    | 1 kg (18.9%)  | 79 %  | 7   |
| Grain | Viking Melanoidynowy  | 1 kg (18.9%)  | 75 %  | 60  |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.7%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash    | Magnat  | 20 g   | 60 min   | 11.2 %     |
| Mash    | Cascade | 20 g   | 60 min   | 6 %        |
| Dry Hop | Cascade | 40 g   | 1 day(s) | 6 %        |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 450 ml | Omega      |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | Jagody jałowca | 28 g   | Mash    | 60 min |