

# Sahti

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **6**
- SRM **13.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (55.6%)	79 %	10
Grain	Żytni	1 kg (27.8%)	85 %	8
Grain	Płatki owsiane	0.4 kg (11.1%)	60 %	3
Grain	Karmelowy żytni Strzegom	0.2 kg (5.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	10 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile
FM53 Voss kveik	Ale	Liquid	50 ml	Fermentum Mobile