

# SAHTI

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- Gravity **13.8 BLG**
- ABV ---
- IBU **8**
- SRM **4.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **300 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **300 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time    | Alpha acid |
|---------|-----------------------|--------|---------|------------|
| Mash    | Saaz (Czech Republic) | 25 g   | 300 min | 4.5 %      |
| Mash    | Jagody jałowca        | 35 g   | 300 min | 1 %        |
| Boil    | Saaz (Czech Republic) | 25 g   | 15 min  | 4.5 %      |
| Boil    | Jagody jałowca        | 25 g   | 15 min  | 1 %        |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| Voss kveik | Ale  | Liquid | 120 ml | FM         |