

## SAHTI klasyk

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **7.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **15 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **80C**
- Sparge using **-17.5 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16
Grain	Weyermann - Pilsner Malt	2 kg (28.6%)	81 %	5
Grain	Żytni	1.6 kg (22.9%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Płatki żytnie	0.4 kg (5.7%)	60 %	3