

## Sahti v2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **16**
- SRM **13.3**
- 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 **15 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **60 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Sparge using **-11 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilsneński	6 kg (70.6%)	81 %	4
Grain	CastleMalting - Monachijski	2 kg (23.5%)	80 %	16
Grain	Thomas Fawcett - Crystal Żytni	0.5 kg (5.9%)	85 %	188

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	50 g	30 min	4.5 %

Dodać chmiel na spód wiadra przy wystadzaniu. To jest szyszka

### Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Slant	50 ml	priv
Stranda	Ale	Slant	50 ml	priv

### Extras

Type	Name	Amount	Use for	Time
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Spice	Gałęzie jałowca	10 g	Mash	105 min
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## Notes

- <https://www.brewingnordic.com/farmhouse-ales/sahti-recipe/>  
<https://learn.kegerator.com/sahti/>  
*Mar 11, 2021, 12:53 PM*
- Nagazowanie celować w 1.2-1.6  
Fermantacja w 33 st. C  
*Mar 11, 2021, 1:27 PM*