

## Soumi (Sahti beer)

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **6.2**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale             | 1 kg (45.5%)   | 79 %  | 6   |
| Grain | Żytni                         | 0.4 kg (18.2%) | 85 %  | 8   |
| Grain | Viking Wheat Malt             | 0.3 kg (13.6%) | 83 %  | 5   |
| Grain | Słód owsiany Fawcett          | 0.3 kg (13.6%) | 61 %  | 5   |
| Grain | Viking Malt Wędzony Czereśnią | 0.2 kg (9.1%)  | 82 %  | 10  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 25 g   | 10 min   | 10 %       |
| Dry Hop | Marynka | 25 g   | 3 day(s) | 10 %       |

### Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| piekarskie | Ale  | Dry  | 5 g    | ---        |

### Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Other | owoce jałowca | 10 g   | Boil    | 15 min |