

# Sahti

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type        | Name                                      | Amount        | Yield | EBC |
|-------------|-------------------------------------------|---------------|-------|-----|
| Grain       | Żytni                                     | 2 kg (22%)    | 85 %  | 8   |
| Grain       | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (54.9%)  | 85 %  | 4   |
| Grain       | Płatki owsiane                            | 1 kg (11%)    | 60 %  | 3   |
| Grain       | Płatki owsiane                            | 1 kg (11%)    | 60 %  | 3   |
| Żytnie*     |                                           |               |       |     |
| Grain       | Jęczmień palony                           | 0.1 kg (1.1%) | 55 %  | 985 |
| Żyto palone |                                           |               |       |     |

## Hops

| Use for        | Name  | Amount | Time  | Alpha acid |
|----------------|-------|--------|-------|------------|
| Boil           | Citra | 5 g    | 1 min | 12 %       |
| Dowolny Chmiel |       |        |       |            |

## Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 100 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                             |                 |        |      |        |
|-----------------------------|-----------------|--------|------|--------|
| Flavor                      | Owoce Jałowca   | 100 g  | Mash | 60 min |
| Flavor                      | Gałęzie Jałowca | 1000 g | Mash | 1 min  |
| Na dzień kadzi filtracyjnej |                 |        |      |        |