

Brewfest Sahti

Selected Style and Target Specs

27-Historical Beer-Historical Beer : Sahti

Minimum OG:	1.076 SG	Maximum OG:	1.120 SG
Minimum FG:	1.016 SG	Maximum FG:	1.020 SG
Minimum IBU:	7 IBU	Maximum IBU:	15 IBU
Minimum Color:	4.0 SRM	Maximum Color:	15.0 SRM

Recipe Overview

Wort Volume Before Boil:	6.34 US gals	Wort Volume After Boil:	5.81 US gals
Volume Transferred:	5.28 US gals	Water Added To Fermenter:	0.0 qts
Volume At Pitching:	5.28 US gals	Volume Of Finished Beer:	5.02 US gals
Expected Pre-Boil Gravity:	1.087 SG	Expected OG:	1.095 SG
Expected FG:	1.022 SG	Apparent Attenuation:	75.0 %
Expected ABV:	9.7 %	Expected ABW:	7.6 %
Expected IBU: (using Tinseth):	6.7 IBU	Expected Color: (using Morey):	18.9 SRM
BU:GU ratio:	0.07	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	64 °F		

Fermentables

Ingredient	Amount	%	MCU	When
Extract - Golden Light Dried Extract	8lb 0oz	57.2 %	5.5	In Mash/Steeped
Extract - Sparkling Amber Liquid Extract	3lb 5oz	23.6 %	6.0	In Mash/Steeped
US Munich 30L Malt	1lb 0oz	7.1 %	5.2	In Mash/Steeped
US Flaked Rye	1lb 0oz	7.1 %	0.5	In Mash/Steeped
UK Peated Malt	6.00 oz	2.7 %	0.1	In Mash/Steeped
German Carafa II	5.00 oz	2.2 %	23.1	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
American Noble Loral	1.9 %	2.00 oz	6.7	Loose Pellet Hops	In Mash

Other Ingredients

Ingredient	Amount	When
Juniper Boughs	1lb 0oz	In Mash
Juniper Berries	1.00 oz	In Mash

Yeasts

Yeast Strain	Amount	Used
Kveik - Loki	1.1 qts	

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Extract with Steeped Grains
Schedule Name:	No Chosen Schedule

Step Type	Temperature	Duration
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Recipe Notes

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