Belgian Malts that Make Your Beer So Special

Sahti Beer



ABV	Colour	Bitterness
7.5%	12 EBC	13 IBU

Description
Sahti is a traditional beer from Finland made from a variety of grains, malted and unmalted, including barley, rye, and oat. Traditionally the beer is flavored with juniper berries in addition to, or instead of hop given a sweet aroma and taste to it in addition to herbal, floral and spicy aromas from hop.

Service:
Glass: Tall glass

Temperature: 4 - 8°C

BREWER`S TIPS
You can add Juniper Berries as much as you want. Just be careful not to overdose it.

25 g/hL will give a nice touch.

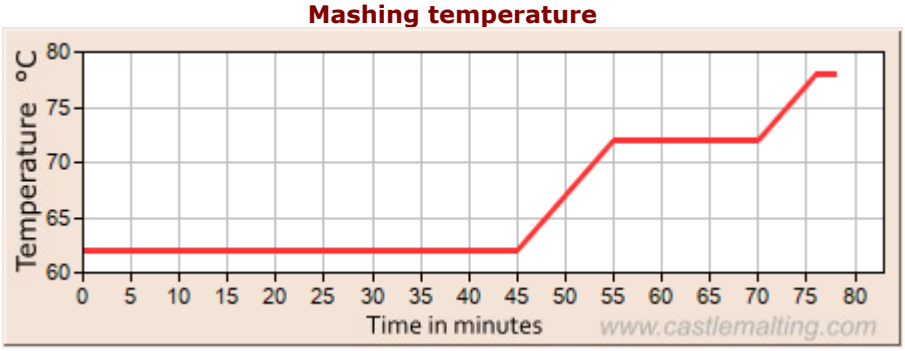
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	76% / 19.4 kg
Château Rye Malt	15% / 3.8 kg
Château Peated	4% / 1.0 kg
Château Cara Blond®	5% / 1.3 kg
HOPS	
Brewers Gold (6.0% aa)	85 g
YEAST	
SafAle S-33	70 g
SPICES	
Juniper Berries	25 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 62°C

Rest for 45min at 62°C

Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition: After 10min add Brewers Gold.

Spices addition: After 50min add Juniper Berries.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	16.5°P	Efficiency	85%

Step 3: Fermentation and Maturation

Cooldown the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	3.30°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.