



# Belgian Malts that Make Your Beer So Special

## Sahti Beer



ABV 7.5%	Colour 12 EBC	Bitterness 13 IBU
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### 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](mailto: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
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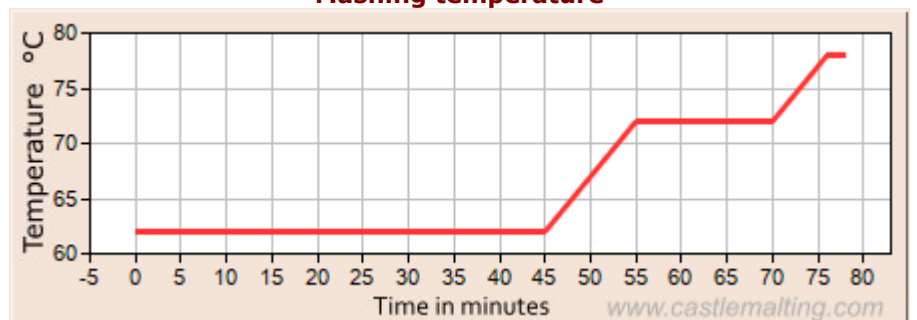
#### YEAST

SafAle S-33	70 g
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#### SPICES

Juniper Berries	25 g
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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%
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### 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
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### 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.

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