



# Belgian Malts that Make Your Beer So Special

## Sahti Beer



ABV  
7.5%

Colour  
12 EBC

Bitterness  
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

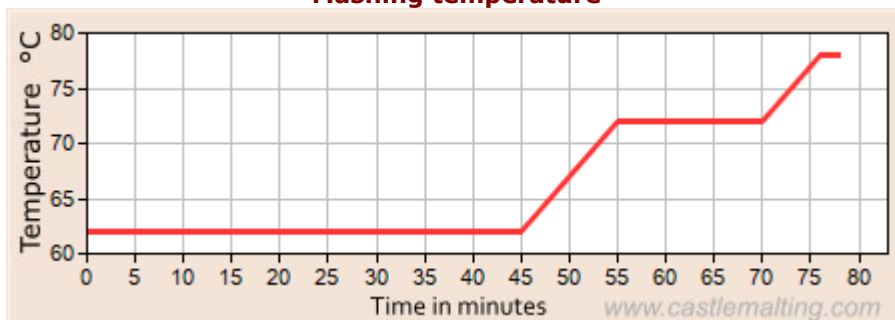
|             |      |
|-------------|------|
| SafAle S-33 | 70 g |
|-------------|------|



#### 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 CO<sub>2</sub>**. 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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