



# 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 oats. Traditionally the beer is flavored with juniper berries in addition to, or instead of hops given a sweet aroma and taste to it in addition to herbal, floral, and spicy aromas from hops.

### Service:

Glass: Tall glass  
Temperature: 4 - 8°C

### BREWER'S TIPS

You can add Juniper Berries as much as you want. Just be careful to do not to overdose it.

25 g/hL will give a nice touch.

**Castle Malting S.A.,**  
94 rue de Mons,  
7970 Beloeil, Belgium  
T: +32 (0) 87 66 20 95  
info@castlemalting.com  
www.castlemalting.com

## 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
------------------------	------

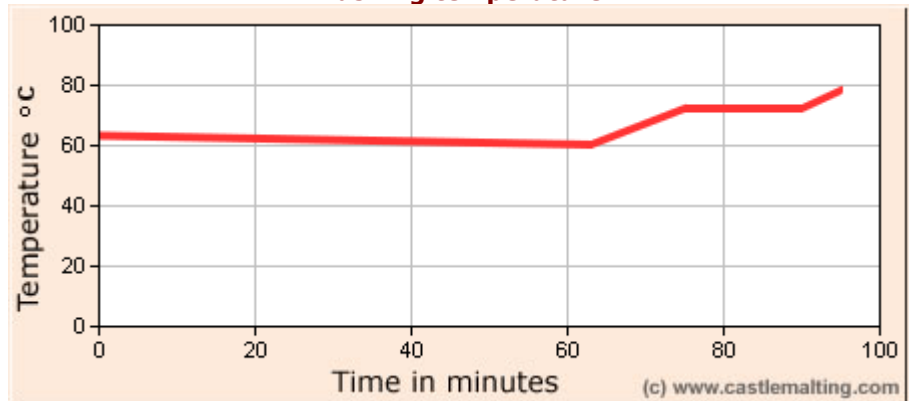
#### YEAST

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

Cool down 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 Packaing

Cold age the beer for 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.**

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

---

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; [info@castlemalting.com](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB