

# Extra Sahti Bitter

an All Grain Extra Special/Strong Bitter (English Pale Ale) by Matias

## Fermentables

Amount	Fermentable	Use
5.0 kg	Sahti malt (Viking Malt)	Mash

## Hops

Amount	Hop	Time
20.0 g	Target (UK)	60 min
39.0 g	East Kent Golding	5 min
50.0 g	Fuggie (UK)	4 days

## Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04
Safbrew WB-06	Fermentis WB-06

## Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min
10.0 g	Juniper Berries (Dried)	60.0 min
10.0 g	Juniper Berries (Dried)	4.0 days

## Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	65.0 °C	90 min

## Stats

### Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

### Properties

OG	FG	IBU
1.061 ↑	1.018 ↑	33
ABV	Color	Balance

## Notes

Sahti Malt from Viking Malt: [http://www.polttimo.com/filebank/993-SAHTI\\_MALLAS.pdf](http://www.polttimo.com/filebank/993-SAHTI_MALLAS.pdf)

The WB-06 yeast is used as a “clean” stand-in for bread yeast (since it's likely that bread yeast harbours other microbiological fauna). Bread yeast is traditionally used when brewing Sahti in Finland.

Lightly crush the dried juniper berries.

When “dry hopping” with the juniper berries, let the dried berries soak in a small amount of white rum overnight before adding the whole lot into the fermenter.