ANCIENT NORDIC BEERS
SAHTI & STJØRDASØL
SAHTI - ANCIENT FINNISH BEER
SOMETHING BREWING IN FINLAND...
SAHTI - THE FINNISH BEER...

- Approx – 3000 years old
- Pre-dates hops in beer
- Range of Styles throughout region
- Similar Styles:
  - Estonia Kuduolu
  - Swedish Farmhouse Ale
- Mostly home-brew for Festivals
- Some production brewing
LAMMIN SAHTIA

PEKKA KÄÄRIÄINEN
OWNER/BRAUMEISTER
BREWING SAHTI

• Malt:
  - Sahti Malt Blend -
    • 65-70% Pale Ale Malt
    • 10-15% Melanoid Malt (red malt)
    • 10-15% Crystal 100 EBC (40 L)
    • 5-15% Rye Malt (dark or light depending style & region)
  - Single infusion mash @ 63-65 C - 90 min
    • Including:
      • 100% Gris
      • 2-5% of total malt bill in weight Juniper Bows in Bottom of mash ton
BREWING SAHTI - MORE...

- Hops - None
- Boil - Modern vs. Traditional
  - Modern:
    - 60 minute boil
  - Traditional:
    - Place hot rocks from Sauna in Boil kettle and “attempt” to boil for 30 min
- Fermentation:
  - approx. OG 1.080 - FG 1.010
  - ABV 8.5 to 9.5% (as high as 10%)
  - Hiiva (traditional Finnish bread yeast)
    - (We have used Fleischmann & other brands...)
  - 3 - 5 days primary fermentation @ 20-25 C
BREWING SAHTI - MORE...

• Secondary Fermentation:
  • 2 weeks @ under 10 C

• Serving:
  • Room temperature
  • Uncarbonated !!
  • Traditionally out of a bucket or ladle
  • Ideal time frame is 3 weeks from brew date until served.
  • Meant to be brewed and drank for festivals.
Malt House and Brewery
STJØRDAŠØL - THE NORDIC SMOKED BEER

- Approx – 1000-1300 years old
- Pre-dates hops in beer from the early Viking Age.
- Unique to very small area - Stjørdas Valley - near Trondheim
- No production brewing
BØRGE BARLINDHAUG
FORMER OWNER -
TO TÅRN BRYGGERI & 12
GENERATION STJØRDASØL
BRAUMEISTER
BREWING STJØRDASØL

• Malt:
  • Alder wood kilned/smoked Malt made with traditional 6 row spring barley.
  • Locally grown and custom malted by the brewer in the unique malt kilns
The Custom Alder Kiln

Wood Box

Perforated wood planks

Roasted Malts

Dark Malts

Diastatic Malt

Smoke & heat

Wood Box

Grain Pile

Perforated wood planks

Brick Walls

Cap Stone

Alder Wood Fire

Smoked Malt
BREWING STJØRDAASØL - MORE...

- Single infusion mash @ 63-65 C - 120 min
  - Including:
    - 100% Gris is Alder Wood kilned malt
      *(long mash time due to poor quality malt)*
  - Hops - None traditionally *(but today, small amounts of Saaz are used at first boil)*
  - Boil - Modern vs. Traditional
    - Modern:
      - 120 minute boil - (wort is quite think and very dark)
    - Traditional:
      - Place hot rocks from in Boil kettle and “attempt” to boil for 30 min
  - Fermentation:
    - approx. OG 1.090 - FG 1.020-1.015
    - ABV 8.5 to 10%
    - Wild Bread Yeast (traditional sourdough capture)
      - Now, brewers use SO5 or production Ale Yeast
    - 6 -7 days primary fermentation @ 20-25 C
BREWING STJØRDASØL - MORE...

• Secondary Fermentation:
  • 2 weeks @ under 10 C

• Serving:
  • 10 C
  • Lightly carbonated
  • Always bottle conditioned
  • Ideal time frame is 1-2 months from brew date until served.
  • Meant to be brewed and drank for seasonal celebrations.
Any Questions?