

# Szato

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **5.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1 kg (16.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (25%)	79 %	22
Grain	Weyermann pszeniczny jasny	2 kg (33.3%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (25%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	60 min	11 %
Boil	Nelson Sauvín	10 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	1 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki COGNAC	50 g	Secondary	7 day(s)