

# Szato Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Castle Pale Ale	1 kg (16.7%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	50 min	11.1 %
Boil	Lublin (Lubelski)	25 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM602 Kolnasetaraugs	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	85 min