

# Satin Aztec Gold Grodziskie

- Gravity **7.8 BLG**
- ABV ---
- IBU **29**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **30 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **30 min** at **52C**
- Keep mash **40 min** at **70C**
- Keep mash **20 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt wędzony drewnem bukowym	2 kg (62.5%)	80 %	6
Grain	Viking Malt wędzony drewnem czereśni	0.2 kg (6.3%)	80 %	8
Grain	Cara-Pils/Dextrine	1 kg (31.3%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile