

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 |