

LAGER #8

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **481.3 liter(s)**
- Total mash volume **618.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Munich I Weyermann | 137.5 kg (100%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Magnat | 550 g | 60 min | 15.6 % |
| Whirlpool | Spalt Select | 2500 g | 15 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|----------|------------|
| S-189 | Ale | Slant | 15000 ml | Fermentis |