

# Marcowe Oktoberfestbier

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- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **5.5**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **560 liter(s)**
- Trub loss **5 %**
- Size with trub loss **588 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **724.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **363 liter(s)**
- Total mash volume **484 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **363 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **482.5 liter(s)** of **76C** water or to achieve **724.5 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 86 kg (71.1%) | 80 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I             | 21 kg (17.4%) | 80 %  | 16  |
| Grain | Cara-Pils/Dextrine                        | 8 kg (6.6%)   | 80 %  | 4   |
| Grain | Caramunich® typ I                         | 6 kg (5%)     | 80 %  | 80  |

## Hops

| Use for | Name                | Amount   | Time   | Alpha acid |
|---------|---------------------|----------|--------|------------|
| Boil    | Hallertau Tradition | 491.07 g | 65 min | 5 %        |
| Boil    | Mount Hood          | 795.54 g | 20 min | 5.5 %      |

## Yeasts

| Name    | Type  | Form | Amount   | Laboratory |
|---------|-------|------|----------|------------|
| W 34/70 | Lager | Dry  | 304.46 g | ---        |