

## oktober Nr 5

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 1.5 kg (51.7%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1.3 kg (44.8%) | 79 %  | 22  |
| Grain | Briess - Special Roast Malt | 0.1 kg (3.4%)  | 72 %  | 79  |

### Hops

| Use for   | Name              | Amount | Time    | Alpha acid |
|-----------|-------------------|--------|---------|------------|
| Boil      | Lublin (Lubelski) | 6 g    | 75 min  | 4 %        |
| Whirlpool | Hersbrucker       | 25 g   | 120 min | 3 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |