

Oktoberfest Bier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.25 kg (45.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (50.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Perle | 35 g | 30 min | 7 % |
| Boil | Hersbrucker | 15 g | 0 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |