

Oktoberfestbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **13.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Monachijski	2.5 kg (47.2%)	80 %	16
Grain	Strzegom Karmel 150	0.8 kg (15.1%)	75 %	150
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	15 g	60 min	14 %
Aroma (end of boil)	hallertauer taurus	10 g	5 min	14 %
Aroma (end of boil)	hallertauer taurus	25 g	0 min	14 %