

Wędzone bursztynowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **11.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **49.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Malt Wędzony Wiśnią | 6 kg (60.3%) | 82 % | 10 |
| Grain | Pilzneński | 2.2 kg (22.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (10.1%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (5%) | 78 % | 400 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (2.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 70 g | 60 min | 8.9 % |
| Aroma (end of boil) | Puławski | 30 g | 10 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 500 ml | Danstar |