

rauhmercen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt wędzony brzoza	1 kg (30.3%)	82 %	4
Grain	Strzegom Monachijski typ I wędzony brzoza	1 kg (30.3%)	79 %	16
Grain	Viking Wędzony czereśnią	1 kg (30.3%)	82 %	10
Grain	Caramunich® typ I	0.1 kg (3%)	73 %	80
Grain	BESTMALZ - Best Melanoidin	0.2 kg (6.1%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM703 skórzane spodenki	Lager	Slant	300 ml	---
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- dekokcja jednowarowa
Jun 16, 2023, 9:52 PM