

# Oktoberfest Bier 14° BLG wg przepisu z Twojego Browaru

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (42.6%)	79 %	10
Grain	Monachijski	2.5 kg (53.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %
Boil	Hersbrucker	15 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis Division of S.I.Lesaffre