

# Saskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **6.7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **42.9 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **47.8 liter(s)** of **76C** water or to achieve **64.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (15.4%)	80 %	4
Grain	Strzegom Wiedeński	5 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ I	5 kg (38.5%)	79 %	16
Grain	Weyermann - Spelt Malt	1 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT Magnum granulat	50 g	60 min	11 %
Boil	East Kent Goldings	50 g	10 min	5 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre
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## Notes

- Brzeczka 08.02.22  
Drożdże 09.02  
Po 5dniach 15°C  
Cicha 27.02 (po 18dniach)  
Blg start 12,7  
Rozlew 25.03  
Temp 9°C  
*Dec 15, 2021, 9:25 AM*