

# Dożynki

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **7.2**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## 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<br>30EBC | 0.2 kg (4.3%)  | 75 %  | 30  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Perle       | 35 g   | 50 min | 7 %        |
| Boil    | Hersbrucker | 20 g   | 10 min | 3 %        |

## Yeasts

| Name           | Type  | Form  | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Fermentis S-23 | Lager | Slant | 100 ml | Fermentis  |