

# Fake Oktoberfest

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7.4**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (57.7%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (38.5%)	79 %	10
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.5 %
Aroma (end of boil)	Magnum	5 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	200 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	15 min

## Notes

- temperatury zacierania z przepisu na Lutra Hellesa Omega Yeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

*Jul 25, 2021, 6:22 PM*