

# Marcowe Oktoberfestbier

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.5**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **706.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **345 liter(s)**
- Total mash volume **460 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **345 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **476.3 liter(s)** of **76C** water or to achieve **706.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	80 kg (69.6%)	80 %	4
Grain	Strzegom Monachijski typ I	21 kg (18.3%)	80 %	16
Grain	Cara-Pils/Dextrine	8 kg (7%)	80 %	4
Grain	Caramunich® typ I	6 kg (5.2%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	500 g	50 min	5.5 %
Boil	Hallertau Tradition	300 g	50 min	5 %
Boil	Hallertau Tradition	500 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	500 g	---