

Niemiecki Z

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Monachijski	2 kg (44.4%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (11.1%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	22 g	60 min	5.2 %
Boil	Hallertau Tradition	20 g	20 min	5.2 %
Aroma (end of boil)	Hallertau Tradition	7 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11.5 g	Fermentis

Notes

- Einmaischen:
63 °C
1.Rast:
57 °C für 1 min
2.Rast:
63 °C für 45 min
3.Rast:
72 °C für 20 min
Abmaischen:
78 °C

Final 18 l, 12 blg
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