

# Oktoberfest 2020 II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **53.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **53.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (66.7%)	81 %	4
Grain	Carahell	1 kg (8.3%)	77 %	26
Grain	Caramunich® typ I (Karmel jasny Strzegom)	0.5 kg (4.2%)	73 %	80
Grain	Biscuit Malt	0.5 kg (4.2%)	79 %	50
Grain	Cookie	0.5 kg (4.2%)	76 %	50
Grain	Orkiszowy	1 kg (8.3%)	78 %	7
Grain	Weyermann - Caraamber	0.5 kg (4.2%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules-DE	15 g	60 min	17.3 %
Boil	Hallertau Blanc	30 g	60 min	8.9 %
Boil	Hallertau Spalt Select	20 g	25 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2633 - Octoberfest Lager Blend	Lager	Liquid	125 ml	---