

## oktober Nr 5

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (51.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.3 kg (44.8%)	79 %	22
Grain	Briess - Special Roast Malt	0.1 kg (3.4%)	72 %	79

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	6 g	75 min	4 %
Whirlpool	Hersbrucker	25 g	120 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis