

Oktoberfest Bier 14° BLG wg przepisu z Twojego Browaru

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (42.6%) | 79 % | 10 |
| Grain | Monachijski | 2.5 kg (53.2%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Perle | 35 g | 60 min | 7 % |
| Boil | Hersbrucker | 15 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|---------------------------------------|
| Saflager S-23 | Lager | Slant | 300 ml | Fermentis Division of S.I.Lesaffre |