

Oktoberfestbier

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (36.4%)	82 %	4
Grain	Viking Pale Ale malt	6 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (9.1%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	2.8 %