

# Oktoberfestbier

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- Gravity **13.6 BLG**
- ABV ---
- IBU **17**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8125 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (62.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	14
Grain	Carahell	0.3 kg (4.7%)	77 %	25
Grain	zakwaszający Weyermann	0.1 kg (1.6%)	77 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10.5 %
Boil	L ubelski	10 g	30 min	3.5 %
Aroma (end of boil)	L ubelski	10 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Dry	11.5 g	Fermentis