

Dożynki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **7.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

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	50 min	7 %
Boil	Hersbrucker	20 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Slant	100 ml	Fermentis