

# Zagłoba

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **8.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Viking Pale Ale malt	0.7 kg (28%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (8%)	75 %	30
Grain	Strzegom Karmel 300	0.1 kg (4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Marynka	6.67 g	10 min	10 %
Boil	Lublin (Lubelski)	6.67 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	66.67 ml	Fermentis Division of S.I.Lesaffre