

# Fake Oktoberfest

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7.4**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski          | 3 kg (57.7%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 2 kg (38.5%)  | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 25 g   | 60 min | 10.5 %     |
| Aroma (end of boil) | Magnum | 5 g    | 15 min | 10.5 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory  |
|-------|------|--------|--------|-------------|
| Lutra | Ale  | Liquid | 200 ml | Omega Yeast |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.5 g  | Boil    | 15 min |

## Notes

- temperatury zacierania z przepisu na Lutra Hellesa Omega Yeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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