

Graff

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **9**
- SRM **7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (49.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.26 kg (7.4%) | 79 % | 10 |
| Grain | Abbey Castle | 0.07 kg (2%) | 80 % | 45 |
| Grain | Monachijski | 0.73 kg (20.8%) | 80 % | 16 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.29 kg (8.3%) | 80 % | 45 |
| Adjunct | Pszenica niesłodowana | 0.41 kg (11.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 10 g | 60 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Kveik Oslo | Ale | Slant | 250 ml | --- |

Notes

- Warzenie 01.02.2023
Gęstość początkowa ok. 15BLG. Sok również 15BLG.
Zmieszano po 12.5l soku i brzezki.

Drożdże zadane w temp. 15°.
Feb 1, 2023, 1:11 PM