

# Ja...Ja.... Das wunder beer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **8.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Monachijski	1 kg (20.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.2%)	75 %	30
Grain	red ale	0.3 kg (6.3%)	70 %	80
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Hallertauer Mittelfruh	10 g	10 min	5 %
Boil	Tettnang	10 g	10 min	5 %
Aroma (end of boil)	Hallertauer Mittelfruh	20 g	5 min	5 %
Boil	Tettnang	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	22 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min