

Marcowe Oktoberfestbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.5**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **706.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **345 liter(s)**
- Total mash volume **460 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **345 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **476.3 liter(s)** of **76C** water or to achieve **706.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 80 kg (69.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 21 kg (18.3%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 8 kg (7%) | 80 % | 4 |
| Grain | Caramunich® typ I | 6 kg (5.2%) | 80 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Mount Hood | 500 g | 50 min | 5.5 % |
| Boil | Hallertau Tradition | 300 g | 50 min | 5 % |
| Boil | Hallertau Tradition | 500 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| W 34/70 | Lager | Dry | 500 g | --- |