

Marcowe Oktoberfestbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (43.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (34.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (17.2%) | 79 % | 10 |
| Grain | Cara Blonde - Castle Malting | 0.1 kg (1.7%) | 78 % | 20 |
| Grain | Cara Gold Castlemalting | 0.2 kg (3.4%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Perle | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Perle | 30 g | 5 min | 7 % |