

# OKTOBER-BARAFEST-LUSTRA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **7.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (47.6%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (47.6%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PERLE	45 g	60 min	7 %
Boil	HERSBRUCKER	23 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Browar Garazowy