

oktober Nr 5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (51.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.3 kg (44.8%) | 79 % | 22 |
| Grain | Briess - Special Roast Malt | 0.1 kg (3.4%) | 72 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|---------|------------|
| Boil | Lublin (Lubelski) | 6 g | 75 min | 4 % |
| Whirlpool | Hersbrucker | 25 g | 120 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |