

# Oktoberfest#1

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- Gravity **13.8 BLG**
- ABV ---
- IBU **22**
- SRM **11.7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (41.7%)	79 %	10
Grain	Strzegom Pilzneński	1.5 kg (31.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20.8%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	15 g	30 min	7 %
Boil	Perle	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min