

Oktoberfest#1

- 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 **BREWNESS.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 |