

Oktoberfest Bier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **7.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 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 **14.1 liter(s)** of strike water to **57.3C**
- 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 **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (42.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (53.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Perle | 35 g | 60 min | 7 % |
| Boil | Hersbrucker | 15 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Mauribrew Lager | Lager | Dry | 12.5 g | Mauriebrew |