

Oktoberfest-Marcowe Karminowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **5.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (37.8%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 2 kg (37.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.29 kg (5.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 18 g | 30 min | 7 % |
| Boil | Saaz (Czech Republic) | 18 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|---------|------------|
| Wyeast XL 2308 Munich Lager | Lager | Liquid | 2000 ml | starter |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5.75 g | Boil | 15 min |

Notes

- odważoną porcję mchu wymieszać w wodzie (na każde 10 g mchu 50 ml wody). Pozostawić na 10-15 minut i dodać do brzezki na ostatnie 10-15 minut gotowania
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