

# 10fest

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **12.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (44.7%)	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.7 kg (44.7%)	80 %	40
Grain	Słód Carabody	0.25 kg (6.6%)	73 %	8
Grain	Viking Melanoidynowy	0.15 kg (3.9%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	30 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis W34/70	Lager	Dry	11 g	fermentis