

Fake Oktoberfest

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7.4**
- 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)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski | 3 kg (57.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (38.5%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 10.5 % |
| Aroma (end of boil) | Magnum | 5 g | 15 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|-------------|
| Lutra | Ale | Liquid | 200 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.5 g | Boil | 15 min |

Notes

- temperatury zacierania z przepisu na Lutra Hellesa Omega Yeast

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

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