

## LAGER #8

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **8**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **481.3 liter(s)**
- Total mash volume **618.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich I Weyermann	137.5 kg (100%)	78 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	550 g	60 min	15.6 %
Whirlpool	Spalt Select	2500 g	15 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-189	Ale	Slant	15000 ml	Fermentis