

# Niemiecki Z

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Monachijski          | 2 kg (44.4%)   | 80 %  | 16  |
| Grain | Strzegom Bursztynowy | 0.5 kg (11.1%) | 70 %  | 49  |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 22 g   | 60 min | 5.2 %      |
| Boil                | Hallertau Tradition | 20 g   | 20 min | 5.2 %      |
| Aroma (end of boil) | Hallertau Tradition | 7 g    | 0 min  | 5 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

## Notes

- Einmaischen:  
63 °C  
1.Rast:  
57 °C für 1 min  
2.Rast:  
63 °C für 45 min  
3.Rast:  
72 °C für 20 min  
Abmaischen:  
78 °C

Final 18 l, 12 blg  
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