

Oktoberfest

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **8.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.82 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (47.6%)	79 %	10
Grain	Monachijski	3 kg (47.6%)	80 %	16
Grain	Carahell	0.3 kg (4.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	21 g	60 min	8.8 %
Boil	Hersbrucker	25 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	300 ml	---

Notes

- Zacieranie dekokcyjne:
{
62°C - 30 minut
odebrano 1/3 zacieru
dekokt 72 C - 20 minut

dekoka 100°C - 15 minut
Zawrócenie dekoktu
72°C - 30 minut
76°C - 15 minut (mash out)
}
Nov 27, 2019, 9:54 AM