

# Oktoberfest Bier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **7.4**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 2.25 kg (45.5%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 2.5 kg (50.5%)  | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.2 kg (4%)     | 75 %  | 30  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Perle       | 35 g   | 30 min | 7 %        |
| Boil    | Hersbrucker | 15 g   | 0 min  | 3 %        |

## Yeasts

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