

Oktoberfest - "Marcowe"

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **6.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (30%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	55 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	Gozdawa