

# Red Oktoberfest

- Gravity **16.4 BLG**
- ABV ---
- IBU **70**
- SRM **15**
- Style **American Amber Ale**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Grain	Monachijski	2 kg (36.4%)	80 %	16
Grain	Weyermann - Carared	0.5 kg (9.1%)	75 %	45
Grain	Melanoiden Malt	1 kg (18.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	30 g	60 min	14 %
Aroma (end of boil)	Waimea	30 g	10 min	17 %
Dry Hop	Citra	30 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid	2 g	Mash	60 min
Fining	Irish Moss	5 g	Boil	10 min