

Fake Rauchmarzen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (33.3%) | 81 % | 4 |
| Grain | Monachijski | 1.7 kg (56.7%) | 80 % | 16 |
| Grain | Abbey Castle | 0.2 kg (6.7%) | 80 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (3.3%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil | Magnum'20 PL | 5 g | 60 min | 10.8 % |
| Boil | Hallertau Mittelfruh | 30 g | 10 min | 5 % |
| Whirlpool | Styrian Dragon | 30 g | 1 min | 7.3 % |