

# Koronomarzec

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **10.4**
- Style **Oktoberfest/Märzen**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Caramunich® typ I                                    | 0.5 kg (11.1%) | 73 %  | 80  |
| Grain | Strzegom Wiedeński                                   | 2 kg (44.4%)   | 79 %  | 8   |
| Grain | Castle Malting -<br>Château Munich /<br>Munich Light | 2 kg (44.4%)   | 76 %  | 25  |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | styrian cardinal | 10 g   | 60 min | 12 %       |
| Aroma (end of boil) | WAI-ITI          | 20 g   | 5 min  | 1.6 %      |
| Boil                | Styrian cardinal | 10 g   | 10 min | 12 %       |
| Boil                | WAI-ITI          | 10 g   | 15 min | 1.6 %      |
| Boil                | Styrian cardinal | 10 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale s-189 | Lager | Dry  | 11.5 g | Fermentis  |