

# Koronomarzec

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- 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 - Château Munich / 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	Styrain cardinal	10 g	5 min	12 %

## Yeasts

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