

# Kwarantannowe

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.3%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (32.3%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (32.3%)	79 %	10
Grain	Fawcett - Pale Crystal	0.2 kg (3.2%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Slant	350 ml	White Labs