

# Märzen

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **6.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (41.5%)	81 %	5
Grain	Weyermann - Light Munich Malt	2.15 kg (33.1%)	82 %	15
Grain	Weyermann - Vienna Malt	1.65 kg (25.4%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Hallertau	40 g	30 min	4.5 %
Boil	Hallertau	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w. 34/70	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	SINAMAR	1 g	Boil	0 min