

# Rauchmärzen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **10.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rauch Malt (Germany)	1 kg (33.9%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (33.9%)	79 %	22
Grain	Monachijski	0.5 kg (16.9%)	80 %	16
Grain	Weyermann - Grodziski	0.25 kg (8.5%)	80 %	4
Grain	Weyermann Caramunich 3	0.14 kg (4.7%)	76 %	150
Grain	Melanoiden Malt	0.06 kg (2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	60 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	200 ml	White Labs