

# räuchmarzen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 | Strzegom Monachijski typ I       | 4 kg (61.5%)  | 79 %  | 16  |
| Grain | Smoked Malt                      | 2 kg (30.8%)  | 80 %  | 18  |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.7%) | 73 %  | 120 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 32 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |