Marzec w kwietniu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **15 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 **22 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	5 kg *(68.2%)*	80 %	4
Grain	Słód Monachinski Strzegom 12-18 EBC	1.4 kg *(19.1%)*	79 %	15
Grain	Słód zakwaszający Bestmalz	0.13 kg *(1.8%)*	--- %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	0.2 kg *(2.7%)*	79 %	6
Grain	Słód Carahell Weyerman 20-30 EBC	0.3 kg *(4.1%)*	74 %	25
Grain	Słód Caramunich Typ III Weyerman 140-160	0.1 kg *(1.4%)*	73 %	150
Grain	Słód karmelowy 150 EBC Strzegom	0.2 kg *(2.7%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	20 g	60 min	8.7 %
Boil	Iunga goryczkowy	10 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-2311,5	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre