

# Fake Rauchmarzen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9.4**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński                     | 1 kg (33.3%)   | 81 %  | 4   |
| Grain | Monachijski                    | 1.7 kg (56.7%) | 80 %  | 16  |
| Grain | Abbey Castle                   | 0.2 kg (6.7%)  | 80 %  | 45  |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (3.3%)  | 70 %  | 128 |

## Hops

| Use for   | Name                 | Amount | Time   | Alpha acid |
|-----------|----------------------|--------|--------|------------|
| Boil      | Magnum'20 PL         | 5 g    | 60 min | 10.8 %     |
| Boil      | Hallertau Mittelfruh | 30 g   | 10 min | 5 %        |
| Whirlpool | Styrian Dragon       | 30 g   | 1 min  | 7.3 %      |