lekkie marcowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **7.1**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(78.9%)*	81 %	4
Grain	Viking Melanoidynowy	0.25 kg *(7.9%)*	75 %	60
Grain	Abbey Castle	0.25 kg *(7.9%)*	80 %	45
Grain	Weyermann - Carapils	0.12 kg *(3.8%)*	78 %	4
Grain	Caraaroma	0.05 kg *(1.6%)*	78 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	23 g	40 min	7 %
Boil	Lublin (Lubelski)	20 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	4 min
Other	pożywka	3 g	Boil	4 min