

Październikowe ala marcowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **6.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (50%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 091	Ale	Slant	100 ml	omega

Extras

Type	Name	Amount	Use for	Time
Other	drożdże piekarnicze	50 g	Boil	10 min