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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **11.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2 kg *(32%)*	80.5 %	9
Grain	BESTMALZ - Best Minich	2 kg *(32%)*	80.5 %	16
Grain	Briess - Smoked Malt	2 kg *(32%)*	80.5 %	10
Grain	Strzegom Karmel 300	0.25 kg *(4%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7.1 %
Aroma (end of boil)	Hersbrucker	20 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Munich lager	Lager	Liquid	2000 ml	wyeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.