

## w Marcu w garncu

- 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     |