

## Test #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (43.2%)	80 %	4
Grain	Monachijski	0.6 kg (32.4%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (5.4%)	75 %	30
Grain	Carabelge	0.2 kg (10.8%)	80 %	30
Grain	Płatki owsiane	0.15 kg (8.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %