

marcowe WENA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (68.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	9
Grain	Strzegom Monachijski typ II	1 kg (13.7%)	79 %	22
Grain	Carahell	0.3 kg (4.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	26 g	60 min	10.4 %
Aroma (end of boil)	Tettnang	30 g	0 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	278 ml	Fermentis