

# marcowomajowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 5 kg (88.5%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%)  | 79 %  | 22  |
| Grain | red ale viking malt         | 0.05 kg (0.9%) | --- % | --- |
| Grain | Viking melanoidynowy        | 0.1 kg (1.8%)  | 75 %  | 60  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 7.4 %      |
| Boil    | Marynka | 20 g   | 15 min | 7.4 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry  | 22 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |