

Marzec w kwietniu

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 5 kg (68.2%) | 80 % | 4 |
| Grain | Słód Monachinski Strzegom 12-18 EBC | 1.4 kg (19.1%) | 79 % | 15 |
| Grain | Słód zakwaszający Bestmalz | 0.13 kg (1.8%) | --- % | 4 |
| Grain | Słód Wiedeński Strzegom 5-7,5 EBC | 0.2 kg (2.7%) | 79 % | 6 |
| Grain | Słód Carahell Weyerman 20-30 EBC | 0.3 kg (4.1%) | 74 % | 25 |
| Grain | Słód Caramunich Typ III Weyerman 140-160 | 0.1 kg (1.4%) | 73 % | 150 |
| Grain | Słód karmelowy 150 EBC Strzegom | 0.2 kg (2.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Marynka PL goryczkowy | 20 g | 60 min | 8.7 % |
| Boil | lunga goryczkowy | 10 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|---------------------------------------|
| Saflager S-2311,5 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |