

# Marzen

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński         | 4 kg (80%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 %  | 16  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 30 g   | 60 min | 5.5 %      |
| Boil    | Tettnang  | 30 g   | 15 min | 4 %        |

## Yeasts

| Name      | Type  | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| novalager | Lager | Dry  | 11.5 g | lallamand  |