

niklas first marzen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (82%)	80.5 %	4
Grain	Monachijski	1 kg (16.4%)	80 %	16
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
w30-70	Lager	Slant	200 ml	---