

Październikowe ala marcowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **6.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (50%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 2.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Oyl 091 | Ale | Slant | 100 ml | omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Other | drożdże piekarnicze | 50 g | Boil | 10 min |