

räuchmarzen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (61.5%)	79 %	16
Grain	Smoked Malt	2 kg (30.8%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis