

Koronomarzec

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **10.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Caramunich® typ I | 0.5 kg (11.1%) | 73 % | 80 |
| Grain | Strzegom Wiedeński | 2 kg (44.4%) | 79 % | 8 |
| Grain | Castle Malting - Château Munich / Munich Light | 2 kg (44.4%) | 76 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | styrian cardinal | 10 g | 60 min | 12 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 5 min | 1.6 % |
| Boil | Styrian cardinal | 10 g | 10 min | 12 % |
| Boil | WAI-ITI | 10 g | 15 min | 1.6 % |
| Boil | Styrian cardinal | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale s-189 | Lager | Dry | 11.5 g | Fermentis |