

## march brown

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **21.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rauch Malt (Germany)	2.5 kg (82.8%)	81 %	4
Grain	Monachijski	0.4 kg (13.2%)	80 %	16
Grain	Weyermann - Carafa III	0.12 kg (4%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %