

# marcowomajowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (88.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.8%)	79 %	22
Grain	red ale viking malt	0.05 kg (0.9%)	--- %	---
Grain	Viking melanoidynowy	0.1 kg (1.8%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %
Boil	Marynka	20 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min