

# Märzen

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **6.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 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 | Weyermann - Pilsner Malt      | 2.7 kg (41.5%)  | 81 %  | 5   |
| Grain | Weyermann - Light Munich Malt | 2.15 kg (33.1%) | 82 %  | 15  |
| Grain | Weyermann - Vienna Malt       | 1.65 kg (25.4%) | 81 %  | 8   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 20 g   | 60 min | 4.5 %      |
| Boil    | Hallertau | 40 g   | 30 min | 4.5 %      |
| Boil    | Hallertau | 30 g   | 5 min  | 4.5 %      |

## Yeasts

| Name     | Type  | Form | Amount | Laboratory |
|----------|-------|------|--------|------------|
| w. 34/70 | Lager | Dry  | 23 g   | ---        |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Other | SINAMAR | 1 g    | Boil    | 0 min |