

# Marzen

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **8.7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **481.3 liter(s)**
- Total mash volume **618.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	37.5 kg (27.3%)	80 %	4
Grain	Strzegom Monachijski typ II	100 kg (72.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	300 g	60 min	11 %
Boil	Hallertau Blanc	500 g	20 min	11 %