

Rauch Maerzen

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **5.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (43.2%) | 81 % | 6 |
| Grain | Weyermann - Vienna Malt | 1.95 kg (28.1%) | 81 % | 8 |
| Grain | Weyermann - Pilsner Malt | 2 kg (28.8%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 6.6 % |
| Boil | Hallertau | 30 g | 30 min | 6.6 % |
| Boil | Hallertau | 40 g | 5 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|--------|---------|------------|
| WLP820 - Oktoberfest/Märzen Lager Yeast | Lager | Liquid | 1200 ml | White Labs |