

# Rauch Maerzen

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- 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