

# 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 |