

Złe marcowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **6.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Wayermann	3.2 kg (71.1%)	84 %	4
Grain	Monachijski typ I Wayermann	0.8 kg (17.8%)	82 %	20
Grain	Wayermann - Carapils	0.3 kg (6.7%)	80 %	4
Grain	Caramunich® typ I Wayermann	0.2 kg (4.4%)	74 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Aroma (end of boil)	Hallertau Tradition	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis