

marcowomajowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (88.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%) | 79 % | 22 |
| Grain | red ale viking malt | 0.05 kg (0.9%) | --- % | --- |
| Grain | Viking melanoidynowy | 0.1 kg (1.8%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.4 % |
| Boil | Marynka | 20 g | 15 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |