

Märzen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **6.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.7 kg (41.5%) | 81 % | 5 |
| Grain | Weyermann - Light Munich Malt | 2.15 kg (33.1%) | 82 % | 15 |
| Grain | Weyermann - Vienna Malt | 1.65 kg (25.4%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 20 g | 60 min | 4.5 % |
| Boil | Hallertau | 40 g | 30 min | 4.5 % |
| Boil | Hallertau | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|-------|------|--------|------------|
| w. 34/70 | Lager | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Other | SINAMAR | 1 g | Boil | 0 min |