

wędzone marcowe v1

- Gravity **13.1 BLG**
- ABV ---
- IBU **24**
- SRM **10.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (28.7%)	81 %	4
Grain	Rauch Malt (Germany)	1.5 kg (43.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (8.6%)	79 %	22
Grain	Strzegom Monachijski typ I	0.5 kg (14.4%)	79 %	16
Grain	Special B Malt	0.05 kg (1.4%)	65.2 %	315
Grain	Caramunich® typ I	0.1 kg (2.9%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.03 kg (0.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	8.5 %
Boil	Marynka	10 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

Notes

- Zacieranie na lenia, 67°C 70 min
Albo 30 min w 64 stopniach (woda do 66) i wszystko do gara
40 min w 72 stopniach.
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