

# Belgijski Marzec

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **6.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5.8 kg (85.3%)	80 %	5
Grain	Cara Ruby Castle	0.5 kg (7.4%)	72 %	49
Grain	Biscuit Malt	0.5 kg (7.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Magnat	25 g	15 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's