

# Marcowe dymione

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **11.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2.5 kg (46.3%)	82 %	10
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Słód diastatyczny	0.1 kg (1.9%)	79 %	2.5
Grain	Weyermann - Bohemian Pilsner Malt	0.2 kg (3.7%)	81 %	4
Grain	Cara Gold Castlemalting	0.6 kg (11.1%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tennang	60 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	40 ml	Fermentum Mobile