

Test #1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (43.2%) | 80 % | 4 |
| Grain | Monachijski | 0.6 kg (32.4%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (5.4%) | 75 % | 30 |
| Grain | Carabelge | 0.2 kg (10.8%) | 80 % | 30 |
| Grain | Płatki owsiane | 0.15 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.2 % |