

Złe marcowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **6.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński Wayermann | 3.2 kg (71.1%) | 84 % | 4 |
| Grain | Monachijski typ I Wayermann | 0.8 kg (17.8%) | 82 % | 20 |
| Grain | Wayermann - Carapils | 0.3 kg (6.7%) | 80 % | 4 |
| Grain | Caramunich® typ I Wayermann | 0.2 kg (4.4%) | 74 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 10 % |
| Aroma (end of boil) | Hallertau Tradition | 30 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |