

# Kwarantannowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Pilzneński                  | 2 kg (32.3%)  | 81 %   | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (32.3%)  | 79 %   | 22  |
| Grain | Strzegom Wiedeński          | 2 kg (32.3%)  | 79 %   | 10  |
| Grain | Fawcett - Pale Crystal      | 0.2 kg (3.2%) | 72.8 % | 90  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 15 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name                          | Type  | Form  | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Slant | 350 ml | White Labs |