

# Fake Rauchmarzen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **9.4**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (33.3%)	81 %	4
Grain	Monachijski	1.7 kg (56.7%)	80 %	16
Grain	Abbey Castle	0.2 kg (6.7%)	80 %	45
Grain	Brown Malt (British Chocolate)	0.1 kg (3.3%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum'20 PL	5 g	60 min	10.8 %
Boil	Hallertau Mittelfruh	30 g	10 min	5 %
Whirlpool	Styrian Dragon	30 g	1 min	7.3 %