

# lekkie marcowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (80.6%)	81 %	4
Grain	Viking Melanoidynowy	0.25 kg (8.1%)	75 %	60
Grain	Abbey Castle	0.25 kg (8.1%)	80 %	45
Grain	Aroma CastleMalting	0.1 kg (3.2%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	22 g	50 min	7 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	4 min
Other	pożywka	3 g	Boil	4 min