

# Marzen

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (80%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Tettnang	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Dry	11.5 g	lallamand