

# Złe marcowe

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- 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  |