

Marco

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **30**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (47.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 5 kg (52.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 20 min | 4.5 % |
| Boil | Hallertau | 20 g | 10 min | 4.5 % |
| Boil | Vic Secret | 30 g | 60 min | 16.3 % |