

# Marcowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 II	1 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5 %
Boil	Tettnang	30 g	20 min	3.7 %