

# MARCOWE

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- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **5.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Viking Vienna Malt | 5 kg (80%)    | 79 %  | 7   |
| Grain | Viking Munich Malt | 1.25 kg (20%) | 78 %  | 18  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 38 g   | 55 min | 5.5 %      |
| Boil    | Tettnang  | 38 g   | 20 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil    | 10 min |