

Marcowe - 12/20 #7

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **8.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Carahell	0.25 kg (3.8%)	77 %	26
Grain	Crystal Castle Malting	0.25 kg (3.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	7.1 %
Boil	Lublin (Lubelski)	24 g	20 min	4 %
Boil	Magnum	10 g	40 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min