

Marcowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **6.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński soufflet | 2 kg (36.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.15 kg (39.4%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (18.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.3 kg (5.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Lubelski (PL) | 20 g | 60 min | 5.7 % |
| Boil | Marynka (PL) | 10 g | 20 min | 8.4 % |
| Boil | Lubelski (PL) | 20 g | 20 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 800 ml | Fermentum mobile |