

# Marcowe

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- 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 |