

## marcowe 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **9**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (28.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	dekstrymujacy	0.5 kg (14.3%)	79 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	100 g	Fermentis