

# Marcowe

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- Gravity **12.5 BLG**
- ABV ---
- IBU **72**
- SRM ---
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdowa	3.4 kg (100%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	13.5 %
Aroma (end of boil)	Hallertau	11 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis