

# Marcowe 2023

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **6.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 1.3 kg (41.9%) | 81 %  | 4   |
| Grain | Monachijski        | 0.9 kg (29%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński | 0.9 kg (29%)   | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 9 g    | 60 min | 10 %       |
| Boil    | Marynka | 8 g    | 10 min | 10 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11 g   | ---        |