

marcowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Cara Gold Castlemalting | 0.3 kg (5.2%) | 78 % | 120 |
| Grain | Briess - Pale Ale Malt | 1 kg (17.2%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (17.2%) | 80 % | 16 |
| Grain | Strzegom Pilzneński | 3.5 kg (60.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |
| Aroma (end of boil) | Cascade | 30 g | 10 min | 6 % |
| Boil | Lublin (Lubelski) | 10 g | 60 min | 3.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 10 min | 3.4 % |