

# Marcowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **9.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	81 %	3
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Monachijski	2 kg (30.8%)	80 %	16
Grain	Carahell	0.25 kg (3.8%)	77 %	26
Grain	Crystal Castlemalting	0.25 kg (3.8%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	30 g	40 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Oktoberfest Lager Blend	Lager	Liquid	125 ml	Wyeast Labs