

# Marcowe

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **6.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (41.1%)	79 %	16
Grain	Strzegom Pilzneński	1.5 kg (20.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	pale cookie	0.4 kg (5.5%)	80 %	8
Grain	caramel pale	0.3 kg (4.1%)	80 %	10
Grain	golden ale	0.3 kg (4.1%)	80 %	10
Grain	Cara-Pils/Dextrine	0.3 kg (4.1%)	72 %	4
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Tradition	30 g	5 min	5.5 %
Whirlpool	Tradition	20 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm lager	Lager	Slant	1500 ml	---