

# Marcowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **9.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **4 %**
- Size with trub loss **525 liter(s)**
- Boil time **120 min**
- Evaporation rate **3 %/h**
- Boil size **556.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **308 liter(s)**
- Total mash volume **418 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	55 kg (50%)	79 %	16
Grain	Strzegom Pilzneński	40.15 kg (36.5%)	80 %	4
Grain	Weiermann Melanoiden Malt	12.65 kg (11.5%)	75 %	70
Grain	Słód Caramunich Typ II Weyermann	2.2 kg (2%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	200 g	90 min	9.7 %
Boil	Lublin (Lubelski)	350 g	5 min	2.7 %
Whirlpool	Hallertau Mittelfruh	1250 g	30 min	4 %