

# Marcowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **1 %**
- Size with trub loss **39.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **41 liter(s)**

## Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (41.1%)	79 %	8
Grain	Strzegom Monachijski typ I	1.8 kg (24.7%)	79 %	16
Grain	Pilzneński	2 kg (27.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	20 %
Boil	Herkules	10 g	30 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's