

# MARCOWE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **10.8**
- 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 **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.8 kg (50.9%)	79 %	10
Grain	Monachijski	2 kg (36.4%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Caramel/Crystal Malt - 30L	0.4 kg (7.3%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	20 min	4 %
Boil	premiant	30 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis