

Marcowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **6.4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **64 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **45 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (60%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1.5 kg (30%) | 78 % | 18 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 17 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |
| Brewgo lager | Lager | Dry | 11.5 g | Browin |