

## marcowe

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **9.7**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (63.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (6.4%)	78 %	4
Grain	Carahell	0.1 kg (2.1%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (4.3%)	73 %	80
Grain	Weyermann Caramunich 3	0.1 kg (2.1%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	50 min	5 %
Aroma (end of boil)	Marynka	30 g	10 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile