

# Marcowe

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (46.5%)	79 %	10
Grain	Monachijski	1 kg (23.3%)	80 %	16
Grain	Pilzneński	1 kg (23.3%)	81 %	4
Adjunct	Pszenica niestodowana	0.3 kg (7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Whirlpool	Tradition	30 g	0 min	5.5 %

## Yeasts

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

## Notes

- 30 gramów Tradition 60 minut  
30 gramów Tradition 0 min. na wyłączenie palnika - schłodzić do 74 st C i odczekać 15 minut.  
*Mar 18, 2022, 8:29 AM*