

# Marcowe Adama

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **9**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (34.5%)	79 %	10
Grain	Karmelowy Czerwony	0.4 kg (6.9%)	75 %	59
Grain	Viking melanoidynowy	0.4 kg (6.9%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	300 ml	White Labs