

# Marcowe v1.0

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **7.5**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (50%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (12.5%)	79 %	22
Grain	Viking Pilsner malt	1 kg (25%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	5.7 %
Boil	Lublin (Lubelski)	10 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min