

# Marcowe v1.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **8.6**
- 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 **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.1 kg (50%)	79 %	16
Grain	Strzegom Monachijski typ II	1.1 kg (26.2%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (11.9%)	79 %	10
Grain	Strzegom Pilzneński	0.5 kg (11.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	5.7 %
Boil	Lublin (Lubelski)	15 g	15 min	3.6 %
Boil	Perle	10 g	15 min	5.7 %

## 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