

# marcowe v1

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- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **9.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.55 kg (55.4%)	81 %	4
Grain	Strzegom Wiedeński	0.55 kg (19.6%)	79 %	10
Grain	Strzegom Monachijski typ II	0.55 kg (19.6%)	79 %	22
Grain	Karmelowy Czerwony	0.15 kg (5.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	8.5 %
Boil	Marynka	10 g	10 min	8.5 %