Marcowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(64%)*	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg *(24%)*	79 %	16
Grain	Weyermann - Carapils	0.3 kg *(4.8%)*	78 %	4
Grain	Caramunich® typ I	0.2 kg *(3.2%)*	73 %	80
Grain	Strzegom Karmel 150	0.25 kg *(4%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Hallertau Tradition	15 g	50 min	4.4 %
Boil	Hallertau Tradition	30 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis