

Marcowe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **35.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.6 kg (58.2%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (25.3%)	80 %	20
Grain	Weyermann - Vienna Malt	1 kg (12.7%)	81 %	8
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5 %
Boil	Hallertau Tradition	30 g	15 min	5 %