

# Marcowe v1.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **8.4**
- 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 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.8 kg (42.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1.1 kg (26.2%)	79 %	22
Grain	Strzegom Wiedeński	0.8 kg (19%)	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
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Fining	Whirlfloc	1 g	Boil	10 min
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