

#2 Marcowe (inspiracja z piwo.org Marcowe by Mariusz_Bystryk_(Maryh))

- Gravity **13.6 BLG**
- ABV ---
- IBU **22**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **77 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1.65 kg (34.5%)	78 %	16
Grain	Viking Pilsner malt	1.31 kg (27.4%)	82 %	4
Grain	Viking Vienna Malt	1.45 kg (30.3%)	79 %	7
Grain	Viking Caramel 50	0.152 kg (3.2%)	75 %	50
Grain	Viking Caramel Aromatic Malt	0.115 kg (2.4%)	76 %	180
Grain	Malteurop Stód karmelowy Carmel	0.04 kg (0.8%)	76 %	120
Grain	Acid Malt	0.071 kg (1.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.7 %
Boil	Lublin	25 g	20 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	10 min