

#57 & #58 Marcowe + American Lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **35.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (38.2%) | 79 % | 10 |
| Grain | Monachijski | 2.6 kg (33.1%) | 80 % | 16 |
| Grain | Pilzneński | 2 kg (25.5%) | 81 % | 4 |
| Grain | Viking Melanoidynowy | 0.25 kg (3.2%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 1 min | 4 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 300 ml | Fermentum Mobile |

Notes

- Amarillo + Citra tylko do drugiego piwa

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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