

# LEM | Marcowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **10.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **57.6 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **57.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (47.6%)	79 %	10
Grain	Strzegom Monachijski typ I	5 kg (47.6%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (4.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	70 g	60 min	7 %
Aroma (end of boil)	Hersbrucker	50 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Lager	Lager	Dry	22 g	---