

# Marcowe 1

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **8**
- SRM **7.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (48.1%)	79 %	9
Grain	Strzegom Monachijski typ I	2.5 kg (48.1%)	78 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.8%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer magnum	10 g	20 min	11.8 %
Dry Hop	Hallertauer tradition	20 g	5 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre