

Marcowe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (64%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (3.2%) | 73 % | 80 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Hallertau Tradition | 15 g | 50 min | 4.4 % |
| Boil | Hallertau Tradition | 30 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |