

## marcowe 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **9**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I  | 1 kg (28.6%)   | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 1 kg (28.6%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 1 kg (28.6%)   | 79 %  | 10  |
| Grain | dekstrymujacy               | 0.5 kg (14.3%) | 79 %  | 15  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 30 g   | 60 min | 5.5 %      |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 100 g  | Fermentis  |