

Marcowe 2018

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **5.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (24.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.2 kg (24.5%) | 79 % | 10 |
| Grain | Carahell | 0.1 kg (2%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.4 kg (8.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Mitelfruh | 20 g | 30 min | 4.3 % |
| Boil | Mitelfruh | 10 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-23 | Ale | Dry | 11.5 g | Fermentis |