

## Marcowe 2022\_05

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **9.4**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **66.6 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **66.6C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (71.4%)	79 %	22
Grain	BESTMALZ - Best Pilsen	1.5 kg (21.4%)	80.5 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Tettnang	25 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Lager	Dry	10 g	---