

## marcowe 20L

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- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **6**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (61.9%)	81 %	8
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.15 kg (3.1%)	81 %	53
Grain	Weyermann - Light Munich Malt	1 kg (20.6%)	82 %	14
Grain	pszeniczny	0.5 kg (10.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %