

## marcowe

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- Gravity **15.1 BLG**
- ABV ---
- IBU **38**
- SRM **15**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 2 kg (36.4%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (36.4%)  | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1 kg (18.2%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 150        | 0.5 kg (9.1%) | 75 %  | 150 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 50 min | 10 %       |
| Boil                | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |
| Aroma (end of boil) | Marynka           | 20 g   | 1 min  | 10 %       |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry  | 10 g   | ---        |