

# Marcowe

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **9.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (36.4%)	79 %	16
Grain	Melanoiden Malt	0.5 kg (9.1%)	80 %	39
Grain	Karmelowy Czerwony	1 kg (18.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.5 %
Aroma (end of boil)	Sybilla	20 g	15 min	3.5 %
Whirlpool	Sybilla	15 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Ale	Dry	11.5 g	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech Irladzki	5 g	Boil	15 min

## Notes

- może wyjść 30l - 12,6% Blg  
Fermentacja burzliwa temp 12-13 °C  
Fermentacja cicha 14°C  
Alkohol 5,5 %  
od DoktorPio  
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