

# Marcowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **9.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **4 %**
- Size with trub loss **525 liter(s)**
- Boil time **120 min**
- Evaporation rate **3 %/h**
- Boil size **556.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **308 liter(s)**
- Total mash volume **418 liter(s)**

## Fermentables

| Type  | Name                             | Amount           | Yield | EBC |
|-------|----------------------------------|------------------|-------|-----|
| Grain | Strzegom Monachijski typ I       | 55 kg (50%)      | 79 %  | 16  |
| Grain | Strzegom Pilzneński              | 40.15 kg (36.5%) | 80 %  | 4   |
| Grain | Weiermann Melanoiden Malt        | 12.65 kg (11.5%) | 75 %  | 70  |
| Grain | Słód Caramunich Typ II Weyermann | 2.2 kg (2%)      | 73 %  | 120 |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | lunga             | 200 g  | 60 min | 9.7 %      |
| Boil      | Lublin (Lubelski) | 350 g  | 5 min  | 2.7 %      |
| Whirlpool | Perle             | 1250 g | 30 min | 7 %        |