

Marcowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.17 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (47.6%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.2%) | 76 % | 150 |
| Grain | Caraaroma | 0.1 kg (1.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 25 g | 55 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-23 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 3 g | Boil | 0 min |