

## Marcowe #58

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **8.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (46.9%)	80 %	16
Grain	Pilzneński 3-5 EBC Steinbach	2.4 kg (37.5%)	80 %	3
Grain	Caramel Aromatic Bestmalz	1 kg (15.6%)	77 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	70 min	4.5 %
Aroma (end of boil)	Perle SZYSZKA	70 g	1 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale W 34/70	Lager	Slant	600 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	5 g	Boil	5 min
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## Notes

- Woda modyfikowana do 5,8 Ph  
Burzliwa 10 dni od 8,0 do 12st. ostatnie 2 dni 14 st  
Start po 24 godzinach w 8,5st.  
Cicha 14 dni 12st.  
*Aug 26, 2020, 8:45 PM*