

# Marcowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **6.4**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (31.3%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (31.3%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Crystal Castlemalting	0.2 kg (3.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	10 %
Boil	Tettnang	15 g	20 min	4 %
Aroma (end of boil)	Marynka	2 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	200 ml	Omega

## Notes

- Mech irlandzki - 6 g lub Whirlfloc - 1 szt.

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

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