

## #11 Marcowe

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **7.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (63.2%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (21.1%)	79 %	10
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	74 %	3
Grain	Carahell	0.2 kg (4.2%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (4.2%)	73 %	80
Grain	Weyermann Caramunich 3	0.05 kg (1.1%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Hersbrucker	30 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile

### Notes

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

- Fermentacja 9 st  
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