

## #57 & #58 Marcowe + American Lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **35.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38.2%)	79 %	10
Grain	Monachijski	2.6 kg (33.1%)	80 %	16
Grain	Pilzneński	2 kg (25.5%)	81 %	4
Grain	Viking Melanoidynowy	0.25 kg (3.2%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	1 min	4 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile

### Notes

- Amarillo + Citra tylko do drugiego piwa

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