

# Kveik Marcowe

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **10.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Monachijski            | 2 kg (47.6%)  | 80 %   | 16  |
| Grain | BESTMALZ - Best Pilsen | 2 kg (47.6%)  | 80.5 % | 4   |
| Grain | Strzegom Karmel 150    | 0.2 kg (4.8%) | 75 %   | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 25 g   | 58 min | 7.1 %      |
| Boil    | Oktawia | 25 g   | 5 min  | 7.1 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 60 ml  | Lallemand  |