

Kveik Marcowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **12.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Vienna Malt | 1 kg (37.7%) | 79 % | 7 |
| Grain | BESTMALZ - Best Minich | 1.5 kg (56.6%) | 80.5 % | 16 |
| Grain | Strzegom Karmel 300 | 0.15 kg (5.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Perle | 16 g | 60 min | 7 % |
| Boil | Tettnang | 7 g | 15 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| oslo | Lager | Slant | 5 ml | tyżeczka |

Notes

- Fermentacja

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- Butelkowanie

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- Degustacja

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