

# Kveik Marcowe

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- 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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