

Marcowe 1.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **10.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszenica wędzona dębem	2 kg (30.8%)	70 %	20
Grain	Strzegom Monachijski typ I	4.5 kg (69.2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	4.6 %
Aroma (end of boil)	East Kent Goldings	40 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	200 ml	fermentis