

# Marcowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **9.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6 kg (83.3%)	79 %	16
Grain	Briess - Pilsen Malt	1 kg (13.9%)	80.5 %	2
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	6 %
Boil	Tettnang	25 g	60 min	2.9 %
Boil	Tettnang	25 g	15 min	2.9 %