

# Marcowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **5.7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (66.7%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%)  | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1 kg (13.3%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 30         | 0.5 kg (6.7%) | 75 %  | 30  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Iunga                 | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 20 min | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |