

# Marcowe

---

- 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 %