

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 % |