

## Marcowe 18

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **8.3**
- 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 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.9%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (4.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (31.3%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (4.7%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg (7.8%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.6%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Tradition	30 g	20 min	5.5 %
Boil	Tradition	50 g	0 min	5.5 %