

# Marcowe 2018

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **5.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (24.5%)	79 %	16
Grain	Strzegom Wiedeński	1.2 kg (24.5%)	79 %	10
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Weyermann - Carapils	0.4 kg (8.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Mitelfruh	20 g	30 min	4.3 %
Boil	Mitelfruh	10 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-23	Ale	Dry	11.5 g	Fermentis