

Marcowe 2022_05

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **9.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66.6 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **66.6C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (71.4%) | 79 % | 22 |
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (21.4%) | 80.5 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Tettnang | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| Oslo | Lager | Dry | 10 g | --- |