

# Marcowe 2023

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **6.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (41.9%)	81 %	4
Grain	Monachijski	0.9 kg (29%)	80 %	16
Grain	Strzegom Wiedeński	0.9 kg (29%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	10 %
Boil	Marynka	8 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	---