

Marcowe

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.1%) | 75 % | 150 |
| Grain | Pszeniczny | 0.25 kg (3.1%) | 85 % | 4 |
| Grain | Pilzneński | 4 kg (50%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (31.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 6 % |
| Boil | Hallertau | 40 g | 20 min | 6 % |
| Boil | Hallertau | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Notes

- 15 minut w 52-53°C
 - 30 minut w 64°C
 - 15-30 minut w 72°C
wyrzew 76%
 - Fermentacja burzliwa - 21 dni w temperaturze rosnącej 8-12°C
 - Fermentacja cicha - 14 dni w temperaturze 10-12°C
 - Lagerowanie - 21 dni w temperaturze 2-3°C
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