

# 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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