

# Marcowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.8 liter(s)**
- Total mash volume **66.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7 kg (42.2%)	79 %	10
Grain	Monachijski	6 kg (36.1%)	80 %	16
Grain	Pilzneński	3 kg (18.1%)	81 %	4
Grain	Viking Melanoidynowy	0.6 kg (3.6%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Boil	Lublin (Lubelski)	90 g	5 min	4 %