

# Marcowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **6.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.57 kg (64.6%)	81 %	4
Grain	Monachijski	1.9 kg (34.4%)	80 %	16
Grain	Carared	0.04 kg (0.8%)	75 %	39
Grain	Barwiący	0.02 kg (0.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26.55 g	70 min	10 %
Aroma (end of boil)	Marynka	3.79 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	3.79 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Lager	Lager	Liquid	113.79 ml	wyest