

# Marcowe

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- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **9.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (49.2%)	80 %	4
Grain	Strzegom Wiedeński	0.2 kg (3.3%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (41%)	79 %	16
Grain	Carahell	0.3 kg (4.9%)	77 %	26
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %