

# Marcowe

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- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **10.9**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (32.3%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (32.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (32.3%)	79 %	16
Grain	Strzegom Karmel 150	0.1 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	12.5 %
Boil	Lublin (Lubelski)	15 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis