

Marcowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **9.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **47.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **53.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Monachijski typ I	6 kg (50.6%)	80 %	16
Grain	Weyermann - Pilsner Malt	3.85 kg (32.5%)	81 %	5
Grain	Weyermann - wiedeński	0.6 kg (5.1%)	79 %	8
Grain	Weyermann - Carahell	0.6 kg (5.1%)	77 %	26
Grain	Weyermann Caramunich 3	0.6 kg (5.1%)	76 %	150
Grain	Acid Malt	0.2 kg (1.7%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	60 g	20 min	4.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Drożdże Wyeast 2124 Bohemian Lager	Lager	Liquid	40 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	14 g	Boil	30 min