

Marcowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **6.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (31.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (31.3%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 2 kg (31.3%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (3.1%) | 77 % | 26 |
| Grain | Crystal Castlemalting | 0.2 kg (3.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 28 g | 60 min | 10 % |
| Boil | Tettnang | 15 g | 20 min | 4 % |
| Aroma (end of boil) | Marynka | 2 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 200 ml | Omega |

Notes

- Mech irlandzki - 6 g lub Whirlfloc - 1 szt.

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

Dec 31, 2021, 3:04 PM