

Marcowe Trzy Baryłki

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **34.9 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **34.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.3 kg (27.7%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 2.55 kg (30.7%) | 79 % | 10 |
| Grain | Pilzneński | 2.5 kg (30.1%) | 81 % | 4 |
| Grain | Carahell | 0.25 kg (3%) | 77 % | 26 |
| Grain | Słód Caramunich Typ II Weyermann | 0.176 kg (2.1%) | 73 % | 120 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (4.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.125 kg (1.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 1 g | 75 min | 8.4 % |
| Boil | Marynka | 30 g | 60 min | 8.4 % |
| Boil | Tettnang | 50 g | 20 min | 3.7 % |