

## #57 & #58 Marcowe + American Lager

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **35.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński   | 3 kg (38.2%)   | 79 %  | 10  |
| Grain | Monachijski          | 2.6 kg (33.1%) | 80 %  | 16  |
| Grain | Pilzneński           | 2 kg (25.5%)   | 81 %  | 4   |
| Grain | Viking Melanoidynowy | 0.25 kg (3.2%) | 75 %  | 60  |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 50 g   | 60 min   | 10 %       |
| Boil      | Lublin (Lubelski) | 50 g   | 1 min    | 4 %        |
| Whirlpool | Amarillo          | 50 g   | 0 min    | 9.5 %      |
| Dry Hop   | Citra             | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 300 ml | Fermentum Mobile |

### Notes

- Amarillo + Citra tylko do drugiego piwa

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

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