

Kveik Marcowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **10.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Monachijski | 2 kg (47.6%) | 80 % | 16 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (47.6%) | 80.5 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 25 g | 58 min | 7.1 % |
| Boil | Oktawia | 25 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 60 ml | Lallemand |