

# Marcowe

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- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **8.9**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (33.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (44.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-189	Lager	Dry	10 g	Fermentis