

## Marcowe 18

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3 kg (46.9%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 0.3 kg (4.7%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I  | 2 kg (31.3%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 30          | 0.3 kg (4.7%) | 75 %  | 30  |
| Grain | Strzegom Karmel 150         | 0.2 kg (3.1%) | 75 %  | 150 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.8%) | 79 %  | 22  |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.6%) | 81 %  | 53  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 20 g   | 60 min | 12 %       |
| Boil    | Tradition | 30 g   | 20 min | 5.5 %      |
| Boil    | Tradition | 50 g   | 0 min  | 5.5 %      |