

# Marcowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **8.5**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.7 kg (59.6%)	79 %	10
Grain	Monachijski	0.5 kg (17.5%)	80 %	16
Grain	Strzegom Pilzneński	0.5 kg (17.5%)	80 %	4
Grain	Crystal 150	0.15 kg (5.3%)	70 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	60 min	4.7 %
Boil	Hallertau Spalt Select	25 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis