

# Marcowe 2502

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **18.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (45.5%)	82 %	4
Grain	Briess - Carapils Malt	1 kg (9.1%)	74 %	3
Grain	Caramunich® typ I	1 kg (9.1%)	73 %	80
Grain	Strzegom Karmel 300	1 kg (9.1%)	70 %	299
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Grain	Strzegom Karmel 150	1 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7 %
Boil	Zula	21 g	60 min	13.3 %
Aroma (end of boil)	Marynka	25 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa