

## marcowe

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **7.5**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (42.9%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	1 kg (14.3%)	75 %	20
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Tradition	30 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
brewferm lager	Lager	Slant	2000 ml	---