

# Marcowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **7.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.8 liter(s)**
- Total mash volume **66.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński   | 7 kg (42.2%)  | 79 %  | 10  |
| Grain | Monachijski          | 6 kg (36.1%)  | 80 %  | 16  |
| Grain | Pilzneński           | 3 kg (18.1%)  | 81 %  | 4   |
| Grain | Viking Melanoidynowy | 0.6 kg (3.6%) | 75 %  | 60  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 90 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 90 g   | 5 min  | 4 %        |