

Marcowe

- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **10.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (32.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (32.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (32.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.1 kg (3.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4.5 % |

Yeasts

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