

# Marcowe ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **8.5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (57.1%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (42.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	20 g	Gozdawa