

#2 Marcowe (inspiracja z piwo.org Marcowe by Mariusz_Bystryk_(Maryh))

- Gravity **13.6 BLG**
- ABV ---
- IBU **22**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **77 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|-----|
| Grain | Viking Munich Malt | 1.65 kg (34.5%) | 78 % | 16 |
| Grain | Viking Pilsner malt | 1.31 kg (27.4%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.45 kg (30.3%) | 79 % | 7 |
| Grain | Viking Caramel 50 | 0.152 kg (3.2%) | 75 % | 50 |
| Grain | Viking Caramel Aromatic Malt | 0.115 kg (2.4%) | 76 % | 180 |
| Grain | Malteurop Słod karmelowy Carmel | 0.04 kg (0.8%) | 76 % | 120 |
| Grain | Acid Malt | 0.071 kg (1.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 8.7 % |
| Boil | Lublin | 25 g | 20 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g | Boil | 10 min |