

# Marco

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **30**
- SRM **5.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (47.4%)	80 %	4
Grain	Strzegom Monachijski typ I	5 kg (52.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	20 min	4.5 %
Boil	Hallertau	20 g	10 min	4.5 %
Boil	Vic Secret	30 g	60 min	16.3 %