

Marcowe 1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **6.1**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (62.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (14.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.8 kg (14.3%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (5.4%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (3.6%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Relax | 10 g | 60 min | 1 % |
| Boil | Mount Hood | 30 g | 60 min | 5.3 % |
| Boil | Relax | 20 g | 15 min | 1 % |

Yeasts

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

Notes

- Z przerwy białkowej powoli podgrzewać (prze około 20 minut) do temperatury 63
Jan 10, 2020, 7:47 PM