

Marcowe - 12/20 #7

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **8.4**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (30.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Carahell | 0.25 kg (3.8%) | 77 % | 26 |
| Grain | Crystal Castle Malting | 0.25 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 17 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 24 g | 20 min | 4 % |
| Boil | Magnum | 10 g | 40 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Lallemand Diamond Lager | Lager | Dry | 11 g | Danstar |

Extras

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