

Marcowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **6.7**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński soufflet	2 kg (36.7%)	81 %	4
Grain	Strzegom Monachijski typ I	2.15 kg (39.4%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.3%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (5.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski (PL)	20 g	60 min	5.7 %
Boil	Marynka (PL)	10 g	20 min	8.4 %
Boil	Lubelski (PL)	20 g	20 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	800 ml	Fermentum mobile