

MARCOWE

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **11.2**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.2 kg (26.4%) | 80.5 % | 2 |
| Grain | Monachijski | 2.45 kg (53.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (11%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 0.4 kg (8.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 15 g | 60 min | 14 % |
| Boil | Hallertau | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|-------|------|--------|------------|
| brewferm | Lager | Dry | 12 g | --- |

Notes

- dekokcja: 1/3 gęstwy warki 72 stC przez 10 min., gotowanie 10 min
Mar 22, 2017, 1:30 PM

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.