

Marcowe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **5.6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (57.1%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew t-58	Wheat	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Żurawina	50 g	Secondary	14 day(s)