

marcowe 20L

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **6**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 3 kg (61.9%) | 81 % | 8 |
| Grain | Weyermann - Carapils | 0.2 kg (4.1%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.15 kg (3.1%) | 81 % | 53 |
| Grain | Weyermann - Light Munich Malt | 1 kg (20.6%) | 82 % | 14 |
| Grain | pszeniczny | 0.5 kg (10.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |