

## marcowe

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- Gravity **15.1 BLG**
- ABV ---
- IBU **38**
- SRM **15**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (36.4%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Aroma (end of boil)	Marynka	20 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	10 g	---