

## marcowe

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- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Gold Castlemalting	0.3 kg (5.2%)	78 %	120
Grain	Briess - Pale Ale Malt	1 kg (17.2%)	80 %	7
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Strzegom Pilzneński	3.5 kg (60.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Boil	Lublin (Lubelski)	10 g	60 min	3.4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	3.4 %