

## Marcowe #58

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **8.1**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **52 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Monachijski                  | 3 kg (46.9%)   | 80 %  | 16  |
| Grain | Pilzneński 3-5 EBC Steinbach | 2.4 kg (37.5%) | 80 %  | 3   |
| Grain | Caramel Aromatic Bestmalz    | 1 kg (15.6%)   | 77 %  | 40  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 25 g   | 70 min | 4.5 %      |
| Aroma (end of boil) | Perle SZYSZKA         | 70 g   | 1 min  | 7 %        |

### Yeasts

| Name           | Type  | Form  | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| Safale W 34/70 | Lager | Slant | 600 ml | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |     |      |       |
|--------|------------|-----|------|-------|
| Fining | whirlflock | 5 g | Boil | 5 min |
|--------|------------|-----|------|-------|

## Notes

- Woda modyfikowana do 5,8 Ph  
Burzliwa 10 dni od 8,0 do 12st. ostatnie 2 dni 14 st  
Start po 24 godzinach w 8,5st.  
Cicha 14 dni 12st.  
*Aug 26, 2020, 8:45 PM*