

## Marcowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **7.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (42.7%)	79 %	10
Grain	Monachijski	3.1 kg (53%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	45 g	60 min	7 %
Boil	Hersbrucker	20 g	15 min	3 %