

# Marcowe

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **7.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.6 kg (82.1%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (17.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	Northern Brewer	20 g	10 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis