

## Marcowe

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **8**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Monachijski	2.5 kg (33.3%)	80 %	16
Grain	Karmelowy Czerwony	1 kg (13.3%)	75 %	59
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	11 %
Boil	Mandarina Bavaria	15 g	60 min	8 %
Boil	Izabella	20 g	60 min	5.1 %
Boil	Hallertau Blanc	5 g	0 min	11 %
Boil	Mandarina Bavaria	10 g	0 min	8 %
Boil	Izabella	10 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	1 g	Fermentis