

# Marcowe by Maryh

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (31.3%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (31.3%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Caramel/Crystal Malt - 20L	0.2 kg (3.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	10 %
Boil	Tradition	17 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	5 min
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## Notes

- [https://www.wiki.piwo.org/Marcowe,\\_Mariusz\\_Bystryk\\_\(Maryh\)](https://www.wiki.piwo.org/Marcowe,_Mariusz_Bystryk_(Maryh))  
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