

# Marcowe - Urodzinowe

- Gravity **15.4 BLG**
- ABV ---
- IBU **23**
- SRM **10.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (70.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (26.3%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	50 g	70 min	3.8 %
Boil	Tettnanger	10 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Na podstawie przepisu z "Domowe warzenie piwa"  
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