# Marcowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **9.3**
- Style **Oktoberfest/Märzen**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Monachijski typ I | 6 kg *(83.3%)* | 79 % | 16 |
| Grain | Briess - Pilsen Malt | 1 kg *(13.9%)* | 80.5 % | 2 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg *(2.8%)* | 73 % | 120 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Willamette | 25 g | 60 min | 6 % |
| Boil | Tettnang | 25 g | 60 min | 2.9 % |
| Boil | Tettnang | 25 g | 15 min | 2.9 % |