

# Marcowe

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **13.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (32.8%)	79 %	16
Grain	Pilzneński	4 kg (65.6%)	81 %	4
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	90 min	6 %
Aroma (end of boil)	Marynka	10 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	18.4 g	Fermentis