

# Marcowe 1.0

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **10.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pszenica wędzona dębem     | 2 kg (30.8%)   | 70 %  | 20  |
| Grain | Strzegom Monachijski typ I | 4.5 kg (69.2%) | 79 %  | 16  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 60 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | East Kent Goldings | 40 g   | 10 min | 4.6 %      |

## Yeasts

| Name    | Type  | Form  | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| W 34/70 | Lager | Slant | 200 ml | fermentis  |