

Marcowe

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **8.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.5 kg (33.3%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (22.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (44.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Tettnanger | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| S-189 | Lager | Dry | 10 g | Fermentis |