

# MARCOWE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.8**
- 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 **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5 kg (80%)	79 %	7
Grain	Viking Munich Malt	1.25 kg (20%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	38 g	55 min	5.5 %
Boil	Tettnang	38 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1.25 g	Boil	10 min