

# Marcowe

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **9.9**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **47.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **35.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **53.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Monachijski typ I	6 kg (50.6%)	80 %	16
Grain	Weyermann - Pilsner Malt	3.85 kg (32.5%)	81 %	5
Grain	Weyermann - wiedeński	0.6 kg (5.1%)	79 %	8
Grain	Weyermann - Carahell	0.6 kg (5.1%)	77 %	26
Grain	Weyermann Caramunich 3	0.6 kg (5.1%)	76 %	150
Grain	Acid Malt	0.2 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	60 g	20 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Drożdże Wyeast 2124 Bohemian Lager	Lager	Liquid	40 ml	Wyeast

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	14 g	Boil	30 min