

# Marcowe

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **7.9**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (64%)    | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24%)  | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.3 kg (4.8%) | 78 %  | 4   |
| Grain | Caramunich® typ I          | 0.2 kg (3.2%) | 73 %  | 80  |
| Grain | Strzegom Karmel 150        | 0.25 kg (4%)  | 75 %  | 150 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Marynka             | 30 g   | 50 min | 10 %       |
| Boil    | Hallertau Tradition | 15 g   | 50 min | 4.4 %      |
| Boil    | Hallertau Tradition | 30 g   | 15 min | 5 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |