

# Marcowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **11.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.8 kg (50%)	80 %	18
Grain	Pilzneński	2.3 kg (41.1%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	5 min	5.5 %
Boil	Perle	20 g	70 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	---