

Marcowe by Maryh

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **6.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Monachijski | 2 kg (31.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (31.3%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 2 kg (31.3%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (3.1%) | 77 % | 26 |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (3.1%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 28 g | 60 min | 10 % |
| Boil | Tradition | 17 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
|--------|-----------|-----|------|-------|

Notes

- [https://www.wiki.piwo.org/Marcowe,_Mariusz_Bystryk_\(Maryh\)](https://www.wiki.piwo.org/Marcowe,_Mariusz_Bystryk_(Maryh))
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