

# Marcówka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **7.4**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

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

## Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg (72.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2.5 kg (22.7%)	79 %	22
Grain	Płatki owsiane	0.5 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	60 min	9.2 %
Boil	Lunga	30 g	10 min	9.2 %
Boil	Chinook	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34-70	Lager	Dry	23 g	---