# Lutowe Marcowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **12.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 3 kg *(42.9%)* | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg *(28.6%)* | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.5 kg *(21.4%)* | 79 % | 10 |
| Grain | Weyermann Specjal W | 0.5 kg *(7.1%)* | 68 % | 300 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Perle | 33 g | 60 min | 8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM31 Bawarska Dolina | Lager | Slant | 300 ml | Fermentum Mobile |

## Notes

- Warka 51. Warzone 14.02. Wyszło 25l 12.5 Blg (13 Brix). Do gotowania poszło ok 33l 10 blg także

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

odparowuje 8 l i przybywa 3 brixy.
*Feb 12, 2020, 10:42 PM*