

## marcowe

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **7.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (42.9%) | 79 %  | 16  |
| Grain | Strzegom Pilzneński        | 1 kg (14.3%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński         | 1 kg (14.3%) | 79 %  | 10  |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (14.3%) | 75 %  | 20  |
| Grain | Pszeniczny                 | 1 kg (14.3%) | 85 %  | 4   |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | lunga     | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | Tradition | 30 g   | 5 min  | 5.5 %      |

### Yeasts

| Name           | Type  | Form  | Amount  | Laboratory |
|----------------|-------|-------|---------|------------|
| brewferm lager | Lager | Slant | 2000 ml | ---        |