

a'la Marzowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **5.1**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.5 kg (11.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (7%) | 78 % | 4 |
| Grain | Monachijski05 | 0.5 kg (11.6%) | 80 % | 16 |
| Grain | Weyermann - Vienna Malt | 3 kg (69.8%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 20 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| ale yeast | Ale | Dry | 11 g | jakies |

Notes

- Warzenie noc 6/7. Październik. 2017
Złane 20l . 12 Blg . Fermentor Nr Ser 01
Chłodznie na Balkonie do 25 sto. Potem w lodówce do 18.

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

Zadanie Drożdzy 7.Październik. 2017
Fermentacja ruszyła po ok 24 godzinach 8.Październik.2017
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