

# Märzen Test Resztki

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner	4 kg (66.7%)	80.5 %	4
Grain	Wiener Malz Best	1 kg (16.7%)	80 %	8
Grain	Münchner Malz Best	0.5 kg (8.3%)	78 %	20
Grain	Caramunich II Best	0.2 kg (3.3%)	73 %	120
Grain	Carapils Best	0.1 kg (1.7%)	75 %	5
Grain	Carahell Best	0.1 kg (1.7%)	75 %	15
Grain	Sauermalz	0.1 kg (1.7%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	10 g	60 min	5 %
Boil	Hallertau Tradition	10 g	60 min	5.7 %
Boil	Tettnang	10 g	15 min	5 %
Boil	Hallertau Tradition	10 g	15 min	5.7 %
Aroma (end of boil)	Tettnang	10 g	5 min	5 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	5.7 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 2206 Bavarian Lager	Lager	Liquid	300 ml	Wyeast Labs