

Smogowy marzec

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **8.1**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 1.5 kg (19.4%) | 79 % | 10 |
| Grain | Monachijski | 1.5 kg (19.4%) | 80 % | 16 |
| Grain | Słód Wędzony Steinbach | 3.2 kg (41.3%) | 80 % | 5 |
| Grain | Special B Malt | 0.05 kg (0.6%) | 65.2 % | 315 |
| Grain | Strzegom Pilzneński | 1.3 kg (16.8%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (2.6%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Hallertau | 15 g | 10 min | 4.5 % |

Notes

- Wsypać słód do wody o temp 50 stopni, grzanie 3kw pierwsza przerwa 5 min 53 stopnie, potem grzanie od razu do 72 też 3k woda miękka orzeska
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