#51 Pszeniczne marcowe

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **4.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(44.4%)*	80 %	5
Grain	Pszeniczny	1 kg *(22.2%)*	85 %	4
Grain	Strzegom Wiedeński	1 kg *(22.2%)*	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg *(11.1%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	10 g	60 min	3 %
Boil	Hallertau Mittelfruh	10 g	45 min	3 %
Boil	Hallertau Mittelfruh	10 g	30 min	3 %
Boil	Perle	15 g	20 min	7.2 %
Boil	Perle	15 g	10 min	7.2 %
Boil	Perle	20 g	5 min	7.2 %
Dry Hop	Northern Brewer	100 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

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