

06A. Märzen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **10.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.82 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (44.9%)	81 %	6
Grain	Strzegom Monachijski typ I	2 kg (44.9%)	79 %	16
Grain	Weyermann Caramunich 3	0.3 kg (6.7%)	76 %	150
Grain	Viking melanoidynowy	0.15 kg (3.4%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Hallertau Mittelfruh	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 lutra	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	3 g	Boil	90 min