

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 |