

# Belgijski Marzec

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **10.4**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 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 **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	4 kg (61.5%)	80 %	5
Grain	Castle Cara Ruby	2 kg (30.8%)	78 %	45
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Magnum	25 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew