

Maerzen duży

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **8.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **5 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (61.5%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (25.6%) | 80 % | 16 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (12.8%) | 75 % | 71 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Sybilla | 25 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 18 g | --- |