

Marcowe Twój Browar

- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **11.5**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- 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	Strzegom Wiedeński	2.4 kg (42.5%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (53.2%)	79 %	22
Grain	Strzegom Karmel 30	0.24 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	42 g	60 min	7 %
Boil	Hersbrucker	18 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Saflager

Notes

- 6g/L
Nov 22, 2016, 1:24 PM