

Marzen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **6.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **35 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **100 C**, Time **45 min**
- Temp **63 C**, Time **20 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **36.9C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **45 min** at **100C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4
Grain	Viking Munich Malt	3 kg (54.5%)	78 %	18
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Lublin (Lubelski)	30 g	60 min	4.4 %
Boil	Lublin (Lubelski)	20 g	5 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Notes

- zacieranie z procesem odwrotnej dekokcji i gotowaniem dekoktu 45 minut (symulacja dekokcji trój-warowej)
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.