

## #7 Marcowe browar Cinek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **11**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński           | 2 kg (34.4%)   | 79 %  | 10  |
| Grain | Strzegom Pilzneński          | 1.4 kg (24.1%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I   | 1.4 kg (24.1%) | 79 %  | 16  |
| Grain | Monachijski Ciemny Steinbach | 0.45 kg (7.7%) | 100 % | 30  |
| Grain | Viking Melanoidynowy         | 0.23 kg (4%)   | 75 %  | 60  |
| Grain | Cara crystal Castle Malting  | 0.23 kg (4%)   | 78 %  | 150 |
| Grain | Weyermann Caramunich 3       | 0.11 kg (1.9%) | 76 %  | 150 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Tettnanger      | 20 g   | 60 min | 5.5 %      |
| Boil    | Hallertau Blanc | 30 g   | 20 min | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                  |       |       |        |     |
|----------------------------------|-------|-------|--------|-----|
| Wyeast 2308 -<br>rauchbock dolne | Lager | Slant | 200 ml | --- |
|----------------------------------|-------|-------|--------|-----|

## Notes

- Woda PH 5,5 do zacierania  
Chlorek wapnia 1 łyżeczka  
Zacieranie w sładach wiedeńskim, pilzneńskim, monachijskim, ciemnym monachijskim i Cara crystal  
temperatura 67 °C przez 60 min. na koniec dołożyć pozostałe słody melanoidowy i caramunich podnieść  
temp do 76 °C przez 20 min. Wyladzanie 77 °C  
*Feb 25, 2025, 5:23 PM*