

Märzen Test Resztki

- Gravity **15 BLG**
- ABV ---
- IBU **20**
- SRM **7.3**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilsner | 4 kg (66.7%) | 80.5 % | 4 |
| Grain | Wiener Malz Best | 1 kg (16.7%) | 80 % | 8 |
| Grain | Münchner Malz Best | 0.5 kg (8.3%) | 78 % | 20 |
| Grain | Caramunich II Best | 0.2 kg (3.3%) | 73 % | 120 |
| Grain | Carapils Best | 0.1 kg (1.7%) | 75 % | 5 |
| Grain | Carahell Best | 0.1 kg (1.7%) | 75 % | 15 |
| Grain | Sauermalz | 0.1 kg (1.7%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Tettnang | 10 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 10 g | 60 min | 5.7 % |
| Boil | Tettnang | 10 g | 15 min | 5 % |
| Boil | Hallertau Tradition | 10 g | 15 min | 5.7 % |
| Aroma (end of boil) | Tettnang | 10 g | 5 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 10 g | 5 min | 5.7 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 300 ml | Wyeast Labs |