

Warsztatowe Marcowe

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **9.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **48 C**, Time **20 min**
- Temp **48 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **20 min** at **48C**
- Keep mash **20 min** at **48C**
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (38.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 5 kg (38.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (7.7%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 1 kg (7.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (7.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 150 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 1 min | 4 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------------|-------------|---------------|-------------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |