

## #51 Pszeniczne marcowe

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **4.3**
- Style **Oktoberfest/Märzen**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **79C**
- 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 | Viking Pale Ale malt        | 2 kg (44.4%)   | 80 %  | 5   |
| Grain | Pszeniczny                  | 1 kg (22.2%)   | 85 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (22.2%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 %  | 22  |

### Hops

| Use for | Name                 | Amount | Time     | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil    | Hallertau Mittelfruh | 10 g   | 60 min   | 3 %        |
| Boil    | Hallertau Mittelfruh | 10 g   | 45 min   | 3 %        |
| Boil    | Hallertau Mittelfruh | 10 g   | 30 min   | 3 %        |
| Boil    | Perle                | 15 g   | 20 min   | 7.2 %      |
| Boil    | Perle                | 15 g   | 10 min   | 7.2 %      |
| Boil    | Perle                | 20 g   | 5 min    | 7.2 %      |
| Dry Hop | Northern Brewer      | 100 g  | 3 day(s) | 9 %        |

### Yeasts

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