

Marcowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **11.1**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **4 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **49 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **49 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 7 kg (62.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (13.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4.5%) | 75 % | 30 |
| Grain | Carahell | 1 kg (8.9%) | 77 % | 26 |
| Grain | Viking melanoidynowy | 0.5 kg (4.5%) | 75 % | 60 |
| Grain | Acid Malt | 0.5 kg (4.5%) | 58.7 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (1.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 9.1 % |
| Aroma (end of boil) | Tradition | 45 g | 20 min | 5 % |

Yeasts

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

| | | | | |
|---------------|-------|-----|------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis Division of S.I.Lesaffre |
|---------------|-------|-----|------|---------------------------------------|

Notes

- IBU zdecydowanie dużo niższe, niż wynika z obliczeń, nie równoważy słodowości, przy kolejnym warzeniu dodać 70g Marynki
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