

#5 Marcowy Jurli

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (31.7%) | 79 % | 10 |
| Grain | Pilzneński | 2 kg (31.7%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (31.7%) | 80 % | 16 |
| Grain | Carahell | 0.2 kg (3.2%) | 77 % | 26 |
| Grain | Zakwaszający | 0.1 kg (1.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 6.6 % |
| Boil | Hallertau Spalt Select | 20 g | 60 min | 5.4 % |
| Boil | Tradition | 10 g | 20 min | 6.6 % |
| Boil | Hallertau Spalt Select | 10 g | 20 min | 5.4 % |

Yeasts

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

| | | | | |
|-----------------------------|-------|--------|--------|-----|
| Wyeast 2308 Munich Lager | Lager | Liquid | 125 ml | --- |
|-----------------------------|-------|--------|--------|-----|