

#51 Rauch Märzen (26.03.2022)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **8.8**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (41.4%) | 81 % | 6 |
| Grain | Weyermann - Pilsner Malt | 2 kg (27.6%) | 81 % | 5 |
| Grain | Carabelge | 1 kg (13.8%) | 80 % | 30 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (13.8%) | 81 % | 53 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 5.3 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 5.3 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|--------|---------|------------|
| WLP820 - Oktoberfest/Märzen Lager Yeast | Lager | Liquid | 1200 ml | White Labs |

Notes

- Ilość wody do wyładzania ok 20L
gęstość przed gotowaniem 12.2°P
ilość gotowanej brzezki ok 36.5L
Gęstość faktyczna po gotowaniu: 12.5°P (?)
Ilość faktyczna po gotowaniu: 32L
gotowanie mocne (3.5/5) pod przykryciem 90%
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