

#7 Marcowe browar Cinek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **11**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (34.4%)	79 %	10
Grain	Strzegom Pilzneński	1.4 kg (24.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1.4 kg (24.1%)	79 %	16
Grain	Monachijski Ciemny Steinbach	0.45 kg (7.7%)	100 %	30
Grain	Viking Melanoidynowy	0.23 kg (4%)	75 %	60
Grain	Cara crystal Castle Malting	0.23 kg (4%)	78 %	150
Grain	Weyermann Caramunich 3	0.11 kg (1.9%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	20 g	60 min	5.5 %
Boil	Hallertau Blanc	30 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 2308 - rauchbock dolne	Lager	Slant	200 ml	---
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Notes

- Woda PH 5,5 do zacierania
Chlorek wapnia 1 łyżeczka
Zacieranie w sładach wiedeńskim, pilzneńskim, monachijskim, ciemnym monachijskim i Cara crystal
temperatura 67 °C przez 60 min. na koniec dołożyć pozostałe słody melanoidowy i caramunich podnieść
temp do 76 °C przez 20 min. Wysładzanie 77 °C
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