

# a'la Marzowe

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **5.1**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (11.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4
Grain	Monachijski05	0.5 kg (11.6%)	80 %	16
Grain	Weyermann - Vienna Malt	3 kg (69.8%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	lunga	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ale yeast	Ale	Dry	11 g	jakies

## Notes

- Warzenie noc 6/7. Październik. 2017  
Złane 20l . 12 Blg . Fermentor Nr Ser 01  
Chłodznie na Balkonie do 25 sto. Potem w lodówce do 18.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Zadanie Drożdzy 7.Październik. 2017  
Fermentacja ruszyła po ok 24 godzinach 8.Październik.2017  
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