

Belgijski Marzec

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **10.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 4 kg (61.5%) | 80 % | 5 |
| Grain | Castle Cara Ruby | 2 kg (30.8%) | 78 % | 45 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Magnum | 25 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Safbrew |