

# Maerzen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **9.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **5 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (48.3%)	80 %	4
Grain	Monachijski	1 kg (34.5%)	80 %	16
Grain	BESTMALZ - Best Melanoidin	0.5 kg (17.2%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	Sybilla	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---