

Marcenfest

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **7.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (64.5%)	81 %	8
Grain	Weyermann - Acidulated Malt	0.2 kg (3.2%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (32.3%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	70 min	4 %
Boil	Tettnang	30 g	40 min	4 %
Aroma (end of boil)	Tettnang	20 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis