

# Marcowe Antona Drehera

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- Gravity **15 BLG**
- ABV ---
- IBU **35**
- SRM **12.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **41.6 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (75.7%)	82 %	4
Grain	Viking Munich Malt	2 kg (21.6%)	78 %	15
Grain	Strzegom Karmel 600	0.25 kg (2.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	100 g	90 min	4 %
Boil	Tettnang	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	500 ml	Mangrove Jack's

## Notes

- Chmiel granulat, całość z dwóch warek, BLG po gotowaniu 15

wysładzanie po około 5 L  
Apr 19, 2017, 8:45 PM