

# Marcowe wakacje

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.7**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.8 kg (48.7%)	79 %	16
Grain	Pilzneński	2.8 kg (28.4%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (15.2%)	79 %	10
Grain	Weyermann Caramunich 3	0.6 kg (6.1%)	76 %	150
Grain	Aroma CastleMalting	0.15 kg (1.5%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	4.3 %
Boil	Warrior	17 g	60 min	15.5 %

## Notes

- inspiracja: <https://www.youtube.com/watch?v=V5kntkKU5oM&t=172s>

Przepis na docelowe 30l, przeskalowany do kociołka, aby uzyskać 23l, a następnie rozcieńczyć. To pierwsza taka próba, zobaczymy co z tego wyjdzie.  
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