

# Marcowe wakacje

- 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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