

A'la marzen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **8.4**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Cookie viking malt	0.55 kg (10.3%)	72 %	50
Grain	Brown Malt (British Chocolate)	0.3 kg (5.6%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Diamond lager	Lager	Slant	100 ml	lallmand