

79 Marzen

Märzen (2 C)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 42,86 L
Boil Time: 60 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Two Stage

Date: 13 Sep 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|------------|--|-------------|----|-----------|--------|
| 10,00 ml | Lactic Acid (Mash) | Water Agent | 1 | - | - |
| 6,60 kg | Chateau Pilsner 2 Row (3,2 EBC) | Grain | 2 | 64,1 % | 4,30 L |
| 2,30 kg | Munich Malt (14,0 EBC) | Grain | 3 | 22,3 % | 1,50 L |
| 0,50 kg | Caraamber (Weyermann) (70,9 EBC) | Grain | 4 | 4,9 % | 0,33 L |
| 0,40 kg | Chateau Special B (300,0 EBC) | Grain | 5 | 3,9 % | 0,26 L |
| 0,30 kg | Caramunich II (Weyermann) (124,1 EBC) | Grain | 6 | 2,9 % | 0,20 L |
| 0,20 kg | Caramunich I (Weyermann) (100,5 EBC) | Grain | 7 | 1,9 % | 0,13 L |
| 48,00 g | Perle [4,00 %] - Boil 60,0 min | Hop | 8 | 12,4 IBUs | - |
| 15,00 g | Saaz [2,80 %] - Boil 60,0 min | Hop | 9 | 2,7 IBUs | - |
| 40,00 g | Hallertauer Mittelfrueh [3,70 %] - Boil 30,0 min | Hop | 10 | 7,4 IBUs | - |
| 40,00 g | Hallertauer Mittelfrueh [3,70 %] - Boil 15,0 min | Hop | 11 | 4,7 IBUs | - |
| 1,00 Items | Protafloc (Boil 10,0 mins) | Fining | 12 | - | - |
| 35,00 g | Huell Melon [6,20 %] - Boil 5,0 min | Hop | 13 | 2,8 IBUs | - |
| 1,0 pkg | Old Bavarian Lager (White Labs #WLP920) [35,49 ml] | Yeast | 14 | - | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 30,0 IBUs
Est Color: 30,3 EBC

Measured Original Gravity: 1,061 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 6,5 %
Calories: 575,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 17,49 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,50
Measured Mash PH: 0,00

Total Grain Weight: 10,30 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

| Name | Description | Step Temperature | Step Time |
|-----------|--------------------------------|------------------|-----------|
| Mash In | Add 35,69 L of water at 71,5 C | 66,0 C | 60 min |
| Mash Step | Add 0,00 L of water at 77,0 C | 77,0 C | 10 min |

Sparge: Fly sparge with 17,49 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 187,33 g

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 187,33 g Table Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Carbonation (from Meas Vol): Bottle
with 184,65 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 26L

Attenuation: 66.00-73.00

Flocculation: Medium

Alcohol Tolerance: Medium - High (8 - 12%)

Optimum Fermentation Temperature: 10 - 15 grader

Stor og lille spand i gærringsskab ved 10 grader luft.

7g rørsukker/L

60 x 0,33 = 20

29 x 0,5 = 14,5

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