

84 Marzen II

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: 08 Nov 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	Viking Pilsner Malt (4,0 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
70,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	8	15,4 IBUs	-
20,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	9	9,2 IBUs	-
30,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 15,0 min	Hop	10	3,6 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
41,00 g	Huell Melon [6,20 %] - Boil 5,0 min	Hop	12	3,3 IBUs	-
1,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	13	-	-
1,0 pkg	Old Bavarian Lager (White Labs #WLP920) [35,49 ml]	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,4 %
Bitterness: 31,4 IBUs
Est Color: 30,8 EBC

Measured Original Gravity: 1,059 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,5 %
Calories: 552,9 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 185,19 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 26L

Spilt Batch:

Stor spand får WLP 920
Lille spand får Gozdawa Czech Pilsner

Attenuation: 66.00-73.00
Flocculation: Medium
Alcohol Tolerance: Medium - High (8 - 12%)
Optimum Fermentation Temperature: 10 - 15 grader

Stor og lille spand i gærringskab ved 14 grader midt i stor spand.

4/11 gærstarter med 2,5 liter urt på 320 gram spraymalt.

Start boil 40
Slut boil ca. 37L

Ca. 21L med WLP 920 i gærskab ved 14 grader målt midt i urt.
Ca. 15L med Gozdawa Czech Pilsner i garage ved ca. 14,5 grader.

6g rørsukker(liter

Gozdawa Czech pilsner: FG 1010
90g/15L (14L så 6,4g/L)
26 x 0,5L flasker =13L
3 x 0,33L Flasker= 1L

Old Bavarian Lager: FG 1010
151g/22L (20,6L så 7,33g/L)
9L i fad
35x 0,33L flasker ? 11,6L

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