

96 Marzen III

Märzen (2 C)

Type: All Grain
Batch Size: 45,00 L
Boil Size: 48,87 L
Boil Time: 60 min
End of Boil Vol: 46,87 L
Final Bottling Vol: 40,00 L
Fermentation: Ale, Two Stage

Date: 23 May 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
8,70 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	68,0 %	5,67 L
2,60 kg	Munich Malt (14,0 EBC)	Grain	3	20,3 %	1,70 L
0,60 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	4	4,7 %	0,39 L
0,40 kg	Chateau Special B (300,0 EBC)	Grain	5	3,1 %	0,26 L
0,30 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	6	2,3 %	0,20 L
0,20 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	7	1,6 %	0,13 L
20,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	8	13,5 IBUs	-
18,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	9	6,7 IBUs	-
30,00 g	Huell Melon [6,20 %] - Boil 15,0 min	Hop	10	4,9 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
40,00 g	Huell Melon [6,20 %] - Boil 5,0 min	Hop	12	2,6 IBUs	-
1,0 pkg	Old Bavarian Lager (White Labs #WLP920) [35,49 ml]	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 27,7 IBUs
Est Color: 28,5 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,017 SG
Actual Alcohol by Vol: 5,7 %
Calories: 572,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: 16,69 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,53
Measured Mash PH: 0,00

Total Grain Weight: 12,80 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 46,00 L of water at 71,8 C	66,0 C	60 min
Mash Step	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 16,69 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: 214,09 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 214,09 g
 Table Sugar

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

Carbonation (from Meas Vol): Bottle
with 240,85 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand

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

Ændret humle profil til lagerhumler

Start boli 52L

Gærres i gærskab ved 10 grader luft. 3L gærstarter tilsættes, når urt kommer ned på 10 grader.

Ca. 23L i begge stålfade.

Det skummede vildt over, og der gik en del urt tabt til at ramme ved siden af.

Sukker

1. spand 150g/24,5L 6,1g/L 49 flasker
2. spand 144g/20,5L 7g/L 41flasker

90 flasker = 45L

Created with *BeerSmith*