

Ayinger Marzen (clone) - 5.8%

Märzen

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.37
 Colour : 22 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.056
 Final Gravity : 1.012

Fermentables (1.48 kg)

1.038 kg - Bohemian Pilsner Malt 3.5 EBC (70%)
 ^ The Malt Miller (UK) MAL-00-031
 148 g - Light Munich Malt 22 EBC (10%)
 148 g - Vienna Malt 7.8 EBC (10%)
 59 g - Dark Munich Malt 44 EBC (4%)
 59 g - Melanoidin 70 EBC (4%)
 30 g - Chateau Special B 300 EBC (2%)

Hops (18.9 g)

60 min - 7.4 g - Saaz - 3.6% (13 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 11.5 g - Hallertauer Mittelfrueh - 3...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.86 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.65 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.65 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Crossmyloof Hell

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.45 L
 Sparge Water : 4.85 L
 Boil Time : 60 min
 Total Water : 9.3 L



22 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

23 Marzen
 19 °C - 1 days - Pitch @ 19 C
 16 °C - 3 days - Primary
 20 °C - 2 days - Primary
 16 °C - 14 days - Carbonation
 5 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 71 Mg 9 Na 6 Cl 95 SO 70 HCO 20

SO/Cl ratio: 0.7

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 6%.