

# Ayinger Marzen (clone) - 5.8%

## Märzen

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Type: All Grain

IBU	: 21 (Tinseth)
BU/GU	: 0.37
Colour	: 22 EBC
Carbonation	: 2.5 CO <sub>2</sub> -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

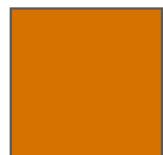
Mash - 0.04 g - Baking Soda (NaHCO <sub>3</sub> )	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 3.86 g - Calcium Chloride (CaCl <sub>2</sub> )	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.04 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 0.65 g - Epsom Salt (MgSO <sub>4</sub> )	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 0.65 g - Gypsum (CaSO <sub>4</sub> )	
^ The Malt Miller (UK) CHE-03-004	

## Yeast

0.4 pkg - Crossmyloof Hell

## 01 Brouwpoint 5L (60min) (rev 4)

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



22 EBC

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

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%.