

## Marzen - 5.5%

### Märzen

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.63  
 Colour : 19 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.046  
 Total Gravity : 1.048  
 Final Gravity : 1.006

### Fermentables (1.15 kg)

508 g - Chateau Pale Ale 8.5 EBC (44.3%)  
 ^ Lot # 5425000394730 (07.01.2025)  
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1  
 423 g - Pilsner 3.5 EBC (36.9%)  
 ^ The Malt Miller (UK) MAL-00-074  
 94 g - Munich Malt I 15 EBC (8.2%)  
 ^ Brouwmaatje (NL) 051.305.1/1kg  
 67 g - Carabohemian 200 EBC (5.8%)  
 56 g - Torrefied Wheat 5 EBC (4.9%)  
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (21.3 g)

60 min - 4.5 g - Herkules (Whole) - 12% (26 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 8.4 g - Spalt Select - 5.3% (3 IBU)  
 ^ Brouwmaatje (NL) BM-SW.SKU500150  
 10 min - 8.4 g - Spalt Select - 5.3% (2 IBU)  
 ^ Brouwmaatje (NL) BM-SW.SKU500150

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 3.72 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.04 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.62 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.63 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.7 pkg - CellarScience BERLIN

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

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

Mash Water : 3.44 L  
 Sparge Water : 5.54 L  
 Boil Time : 60 min  
 Total Water : 8.98 L



19 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °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: 5.35

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 = 5.4 %, IBU = 30, EBC = 18, OG = 1.052, FG = 1.010.