

Nick's BOS Märzen - 5.9%

Märzen

Author: f00b4r

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.4
Colour : 18 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.059
Final Gravity : 1.014

Fermentables (1.52 kg)
818 g - Bohemian Pilsner 4 EBC (54%)
637 g - Munich I 14 EBC (42%)
61 g - Caramunich III 140 EBC (4%)

Hops (4.6 g)
60 min - 4.6 g - Hallertau Magnum - 11.1% (24. ...)

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 3.87 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
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
1.2 pkg - Wyeast Labs Bavarian Lager 2206

O1 Brouwput 5L (60min) (rev 4)

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

Mash Water : 4.55 L
Sparge Water : 4.79 L
Boil Time : 60 min
Total Water : 9.34 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Medium fermentability
72.1 °C - Strike Temp
66 °C - 60 min - Temperature
77 °C - 15 min - mash out

Fermentation Profile
Lager (Standard)
10 °C - 7 days - Primary
14 °C - 3 days - step 2
4 °C - 4 days - step 3
2 °C - 28 days - lager

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 5.38
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:



18 EBC

Recipe Notes

Target: ABV = 6.1% IBU = 23.5, EBC = 19, OG = 1.059, FG = 1.013.
Water profile target: Ca: 85, Mg: 10, Na: 6, SO4: 70, Cl: 95, HCO3: 70

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[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

<https://www.jimbeerkit.co.uk/forum/viewtopic.php?t=83708>