

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

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

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

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



18 EBC

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:

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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Recipe Notes

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