

Red Lager - 7.2%

Märzen

Author: www.maroma.sk

Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.28
 Colour : 24 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
 Original Gravity : 1.065
 Total Gravity : 1.066
 Final Gravity : 1.011

Fermentables (1.64 kg)

1.226 kg - Pilsner 4 EBC (74.6%)
 245 g - Caramel 50 50 EBC (14.9%)
 124 g - Red Ale 80 EBC (7.5%)
 49 g - Munich Light 16 EBC (3%)
 8 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (14 g)

60 min - 2 g - Cascade (T90) - 6.5% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 30 min - 2 g - Cascade (T90) - 6.5% (5 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 10 min - 5 g - Cascade (T90) - 6.5% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

15 min hopstand @ 80 °C
 15 min - 5 g - Cascade (T90) - 6.5% (2 IBU)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.6 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.214 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

1.4 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 4.93 L
 Sparge Water : 4.53 L
 Boil Time : 60 min
 Total Water : 9.46 L



24 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Red Lager Mash (61 min)
 58.5 °C - Strike Temp
 54 °C - 10 min - Temperature
 66 °C - 30 min - Temperature
 72 °C - 20 min - Temperature
 76 °C - 1 min - Temperature

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary
 15 °C - 4 days - Diacetylene rest
 10 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.4

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:

Red Lager

Recipe Notes

Target: ABV = 7.4 %, IBU = 18, EBC = 20, OG = 1.065, FG = 1.011.
<https://www.maroma.sk/recepty/cerveny-leziak>