

# BeerCalc: Kejsbryg Märzen

**Style: Märzen**

**Brewer: Hans E. Andersen**

## Vital Statistics

Volume	25 litres
OG	1059
Boil Volume	27 litres
Boil gravity	1055
Alcohol (ABV)	6.2 %
Colour	31 EBC (Copper / reddish brown)
Bitterness	25 IBU
BU:GU	0.42
FG	1012



## Fermentables

Pilsner Malt	3 EBC	3200 g
Cara Ruby	50 EBC	2600 g
Biscuit Malt	50 EBC	800 g
		<b>6600 g</b>

## Mash schedule

See Brew Details

Total grain weight for mash: 6600 g

## Hops

Saaz	2.8 %	20 g	60 min
Magnum	14.0 %	40 g	10 min
Saaz	2.8 %	50 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	WLP820 Octoberfest/Märzen Lager	12 °C	21 days
Lagering	No yeast added	12 °C	21 days
Fermentation	No yeast added	2 °C	21 days

## Details

Kejsbryg Procedure 1 eller 2

Specialtilsætning: Eventuel

Citronsyre 0,32 gram pulver pr. Liter øl.

Et brev Citronsyre vejer 32 gram. Nok til 100 liter øl.

Cane sugar light 5 gram pr. Liter øl

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