

BeerCalc: Vårharen

Style: Märzen

Brewer: MaltKings

Vital Statistics

Volume	23 litres
OG	1059
Boil Volume	23 litres
Boil gravity	1059
Alcohol (ABV)	5.6 %
Colour	20 EBC (Deep amber / light copper)
Bitterness	24 IBU
BU:GU	0.41
FG	1016



Fermentables

Pilsner Malt	3 EBC	1500 g
Vienna	7 EBC	2000 g
Munich Malt	20 EBC	1000 g
Wheat Malt	3 EBC	300 g
Biscuit Malt	50 EBC	400 g
Cara Munich I	100 EBC	200 g
Cara Amber	60 EBC	200 g
		5600 g

Mash schedule

Mash step	52 °C	20 min
Mash step	65 °C	60 min
Mash step	70 °C	20 min
Mash step	78 °C	20 min

Total grain weight for mash: 5600 g

Hops

Perle	17.8 %	10 g	60 min
Hallertauer Mittelfruh	3.8 %	20 g	2 min

Misc Ingredients

Fermentation

Fermentation	Imperial L17 Harvest	8 °C	14 days
Fermentation	No yeast added	12 °C	7 days
Fermentation	No yeast added	16 °C	7 days
Fermentation	No yeast added	4 °C	5 days

Details

Brewster beacon
 Decoction mash (boil 4 L for 10 min)
 5 ml mælkesyre

Mash: 4 g CaSO₄

Sparge: 2 g CaSO₄

7 g klarurt 10 min
