

Oktoberfest

Oktoberfest/Marzen

Type: All Grain
Batch Size: 10.00 gal
Boil Size: 12.13 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 11/29/2010
Brewer: Alex Cando
Asst Brewer:
Equipment: Brew Pot (12.5 gal) and Igloo Cooler (10 Gal)
Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
5.00 lb	Munich I (Weyermann) (7.1 SRM)	Grain	21.98 %
5.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	21.98 %
5.00 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	21.98 %
5.00 lb	Vienna Malt (3.5 SRM)	Grain	21.98 %
1.25 lb	Caramunich Malt (56.0 SRM)	Grain	5.49 %
1.00 lb	Caravienne Malt (22.0 SRM)	Grain	4.40 %
0.50 lb	Crystal II (Thomas Fawcett) (65.0 SRM)	Grain	2.20 %
1.00 oz	Northern Brewer [10.40 %] (60 min)	Hops	17.9 IBU
1.00 oz	Tettnang [4.70 %] (30 min)	Hops	6.2 IBU
1.00 oz	Hallertauer Hersbrucker [2.40 %] (15 min)	Hops	2.1 IBU
1 Pkgs	Oktoberfest (Wyeast Labs #2633)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.72 %
Bitterness: 26.2 IBU
Est Color: 13.1 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 8.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 22.75 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 28.44 qt of water at 165.9 F	154.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 7.6 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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