

Octoberfest

Oktoberfest/Marzen

Type: All Grain

Batch Size: 12.50 gal

Boil Size: 15.67 gal

Boil Time: 70 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 10/29/2008

Brewer: Mike Coisman

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 82.00

Ingredients

Amount	Item	Type	% or IBU
9.50 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	39.58 %
4.50 lb	Vienna Malt (3.5 SRM)	Grain	18.75 %
4.00 lb	Pilsner (2 Row) Bel (2.0 SRM)	Grain	16.67 %
3.00 lb	Munich Malt (6.0 SRM)	Grain	12.50 %
1.50 lb	Aromatic Malt (26.0 SRM)	Grain	6.25 %
0.75 lb	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3.13 %
0.50 lb	Special B Malt (180.0 SRM)	Grain	2.08 %
0.25 lb	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	1.04 %
0.50 oz	Hallertauer [4.20 %] (60 min)	Hops	3.8 IBU
3.00 oz	Hallertauer [3.90 %] (60 min)	Hops	21.0 IBU
0.25 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	
1.00 tsp	Irish Moss (Boil 10.0 min)	Misc	
5.00 gal	Munich, Germany	Water	
1 Pkgs	California Lager (Wyeast Labs #2112)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.057 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.017 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 5.22 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 24.7 IBU

Calories: 43 cal/pint

Est Color: 13.5 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Medium Body, Batch Sparge

Total Grain Weight: 24.00 lb

Sparge Water: 1.83 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
30 min	Mash In	Add 31.92 qt of water at 167.4 F	153.0 F
30 min	Sparge 1	Add 24.24 qt of water at 191.3 F	168.0 F
30 min	Sparge 2	Add 13.92 qt of water at 173.4 F	169.0 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: 9.4 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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