

Oktoberfest

Oktoberfest/Märzen

Type: All Grain
Batch Size: 13.00 gal
Boil Size: 13.58 gal
Boil Time: 90 min
Taste Rating(out of 50): 30.0
Taste Notes:


Date: 11/24/2015
Brewer: Jerry Machula
Asst Brewer:
Equipment: BREWTREE- 15 Gallon Brewing System
Brewhouse Efficiency: 85.00

Ingredients

Amount	Item	Type	% or IBU
9.00 lb	Vienna Malt (3.5 SRM)	Grain	37.50 %
6.50 lb	Munich Malt (9.0 SRM)	Grain	27.08 %
6.50 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	27.08 %
1.00 lb	Aromatic Malt (26.0 SRM)	Grain	4.17 %
1.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4.17 %
7.00 oz	Tettnang [2.40 %] (60 min)	Hops	21.3 IBU
2.00 oz	Saaz [2.40 %] (30 min)	Hops	4.7 IBU
2.00 tsp	Yeast Nutrient (Boil 10.0 min)	Misc	
3.00 items	Whirlfloc Tablet (Boil 10.0 min)	Misc	
3 Pkgs	Bohemian Lager (Wyeast Labs #2124)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 5.38 %
Bitterness: 26.0 IBU
Est Color: 8.7 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.69 %
Calories: 202 cal/pint
Color:


Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 7.16 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 24.00 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body

Step Time	Name	Description	Step Temp
45 min	Saccharification	Add 39.19 qt of water and heat to 141.0 F over 4 min	141.0 F
45 min	Saccharification	Heat to 158.0 F over 15 min	158.0 F

10 min Mash out Heat to 168.0 F over 10 min 168.0 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: Kegged
(Forced CO2) **Volumes of CO2:** 2.6

Pressure/Weight: 16.1 PSI **Carbonation Used:**

Keg/Bottling Temperature: 45.0 F **Age for:** 30.1 days

Storage Temperature: 65.0 F

Notes

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