

Kaiser Imperial Oktoberfest Clone

Oktoberfest/Märzen

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.50 gal

Boil Time: 60 min

Taste Rating(out of 50): 30.0

Taste Notes:

Date: 11/26/2014

Brewer: Avery Brewing Co.

Asst Brewer:

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
11.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	64.73 %
2.00 lb	Munich Malt (9.0 SRM)	Grain	11.77 %
2.00 lb	Vienna Malt (3.5 SRM)	Grain	11.77 %
1.33 lb	Dark Munich Malt (10.0 SRM)	Grain	7.82 %
0.66 lb	Aromatic Malt (26.0 SRM)	Grain	3.91 %
0.60 oz	Hallertauer [2.70 %] (60 min)	Hops	4.4 IBU
0.20 oz	Magnum [13.60 %] (60 min)	Hops	7.4 IBU
0.40 oz	Sterling [6.00 %] (30 min)	Hops	5.0 IBU
0.50 oz	Hallertauer Hersbrucker [2.70 %] (0 min)	Hops	-
0.50 oz	(Aroma Hop-Steep)		
0.50 oz	Tettnang [2.40 %] (0 min) (Aroma Hop-Steep)	Hops	-
1 Pkgs	Weihenstephan Weizen (Wyeast Labs #3068)	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1.086 SG

Est Final Gravity: 1.020 SG

Estimated Alcohol by Vol: 8.65 %

Bitterness: 16.8 IBU

Est Color: 9.8 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, Medium Body, Batch Sparge

Sparge Water: 3.48 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Total Grain Weight: 16.99 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 21.24 qt of water at 165.8 F	152.0 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:** 2.3

Pressure/Weight: 12.5 PSI **Carbonation Used:** Keg

Keg/Bottling Temperature: 45.0 F **Age for:** 30.0 days

Storage Temperature: 60.0 F

Notes

Ferm Temp – 55F start, 50F mid ferment, diacetyl rest at 1.030 till terminal - See more at:

<http://averybrewing.com/brewery/recipes-for-homebrewers/?verified=true#sthash.rx49aALk.dpuf>

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