

Oktoberfest AG Lager (Dry)

Oktoberfest/Marzen (3 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Lager, Two Stage

Date: 10 Apr 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.18 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5 lbs	Pilsener Malt (Avangard) (1.7 SRM)	Grain	1	50.0 %
2 lbs	Vienna Malt (Avangard) (9.0 SRM)	Grain	2	20.0 %
1 lbs	Carahell (Weyermann) (13.0 SRM)	Grain	3	10.0 %
1 lbs	Dark Munich Malt (Avangard) (12.0 SRM)	Grain	4	10.0 %
8.0 oz	Carafoam (Weyermann) (2.0 SRM)	Grain	5	5.0 %
8.0 oz	Caramunich I (Weyermann) (51.0 SRM)	Grain	6	5.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.38 gal of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.80gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.039 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	7	24.8 IBUs
1.00 oz	Tettnang [4.50 %] - Boil 5.0 min	Hop	8	3.4 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50....	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 10 Apr 2011 - Primary Fermentation (14.00 days at 54.0 F ending at 54.0 F)
 24 Apr 2011 - Secondary Fermentation (3.00 days at 62.0 F ending at 62.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
 Date Bottled/Kegged: 27 Apr 2011 - Carbonation: Bottle with 4.73 oz Corn Sugar
 Age beer for 30.00 days at 60.0 F
 27 May 2011 - Drink and enjoy!

Notes