

Oktoberfest/Marzen

Created Saturday April 21st 2018



Worts & All

Method: **Extract** Style: **Märzen** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **7 gallons** Post Boil Size: **6.18 gallons** Pre Boil Gravity: **1.045** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **Brewing Classic Styles** Calories: **166 calories** (Per 12oz)

Carbs: **14.6 g** (Per 12oz)

Original Gravity: **1.051** Final Gravity: **1.009** ABV (standard): **5.5%** IBU (tinseth): **22.9** SRM (morey): **14.1** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
3.30 lb	Liquid Malt Extract - Pilsen		35	2	38.4%
3.30 lb	Liquid Malt Extract - Munich		35	8	38.4%

6.60 lbs / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
16 oz	Briess - Caramel Malt - 60L		35.4	60	11.6%
16 oz	German - CaraMunich I		34	39	11.6%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.50 oz	Hallertau Mittelfruh		Pellet	3.2	Boil	60 min	19.07	75%
0.50 oz	Hallertau Mittelfruh		Pellet	3.2	Boil	20 min	3.85	25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Hallertau Mittelfruh (Pellet)		22.92	100%

2 oz / \$ 0.00

Yeast

Fermentis - Saflager - German Lager Yeast S-23

Amount: 1 Each Cost: Attenuation (avg): 82% Flocculation: High
Optimum Temp: 48 - 72 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 84 B cells required

Priming

Method: dextrose Amount: 5.2 oz Temp: 68 °F CO₂ Level: 2.65 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0