

OKTOBERFEST – MARZEN

AMBER MALTY EUROPEAN LAGER – MÄRZEN

OVERVIEW

Complex and malty with toasty notes and complex bread and biscuit flavours. Balanced hop bitterness compliments a crisp and clean finish.

BATCH STATISTICS

MASH WATER:	20.63 LITRES
SPARGE WATER:	10.82 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.057
FINAL GRAVITY:	1.013
ASSUMED EFFICIENCY:	73%
ABV:	5.78%
BITTERNESS:	19.6 IBU
COLOUR:	9.3 EBC

FERMENTABLES

WEYERMANN – PILSNER – 2.06 KG
WEYERMANN – MUNICH II – 1.75 KG
WEYERMANN – MUNICH I – 1.55 KG
DINGEMANS – AMBER – AROMATIC MD – 0.25 KG
WEYERMANN – CARAMUNICH III – 0.1 KG

MASH PROFILE

SACC REST	67°C FOR 90 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – HALLERTAUE HERBRUCKER – 47g – 4% AA – 60 MINS – 19.6 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS

YEAST

BLUESTONE YEAST CO. BSY-L002 – FREIBERG (BLUESTONE) (1 PKG)
ATTENUATION: 78%
FERMENTATION TEMP RANGE: 10°C – 14°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

10°C FOR 1 days
11°C FOR 6 days
13°C FOR 3 days
20°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 0.7 G
MASH – GYPSUM (CaSO4) – 1.3 G
MASH – LACTIC ACID – 1 ML
SPARGE – LACTIC ACID – 1 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

FEEL ABSOLUTELY FREE TO TAKE A PORTION OF THE MASH OUT AND BOIL IT FOR 20 MINUTES TO PERFORM A DECOCTION MASH. IF YOU'D PREFER TO USE DRIED YEAST OPT FOR FERMENTIS W-34/70, OR CELLARSCIENCE GERMAN. ENSURE TO USE ENOUGH YEAST; GENERALLY WE WOULD RECOMMEND 2-4 PACKS OF DRIED YEAST OR MAKE A HEALTHY STARTER.