

#61 Oktoberfest

Oktoberfest/Märzen (3 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,34 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 30 Mar 2014
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,02 kg	Vienna Malt (6,9 EBC)	Grain	1	61,3 %
1,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	20,3 %
0,50 kg	DMG München (15,0 EBC)	Grain	3	10,2 %
0,25 kg	Cara Bohemian (190,0 EBC)	Grain	4	5,1 %
0,15 kg	Belgisk Crystal (150,0 EBC)	Grain	5	3,1 %
5,00 g	Marynka [8,06 %] - Boil 60,0 min	Hop	6	4,4 IBUs
21,00 g	Goldings, B.C. [5,00 %] - Boil 30,0 min	Hop	7	9,8 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	9	11,0 IBUs
1,0 pkg	Oktoberfest/Märzen Lager (White Labs #WLP820) [35,49 ml]	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 25,2 IBUs
Est Color: 23,4 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,3 %
Calories: 543,1 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 8,75 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,91 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 22,51 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 9,14 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 8,75 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Tilsat 1 liter vand til gærtank for at trække OG ned, fra 1061 til 1058

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