

#77 Oktoberfest 2

Oktoberfest/Märzen (3 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,38 l
Boil Time: 60 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 19,00 l
Fermentation: Lager, Single Stage

Date: 29 Mar 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 90,9 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	62,8 %
1,00 kg	DMG München (15,0 EBC)	Grain	2	20,9 %
0,53 kg	Amber Malt (43,3 EBC)	Grain	3	11,1 %
0,25 kg	Cara Bohemian (190,0 EBC)	Grain	4	5,2 %
12,00 g	Brewers Gold [3,25 %] - Boil 60,0 min	Hop	5	3,9 IBUs
20,00 g	Goldings, B.C. [5,69 %] - Boil 30,0 min	Hop	6	9,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	8	10,0 IBUs
1,0 pkg	Oktoberfest/Marzen Lager (White Labs #WLP820) [35,49 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 23,6 IBUs
Est Color: 21,3 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,009 SG
Actual Alcohol by Vol: 5,9 %
Calories: 502,7 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 10,22 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,78 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 21,95 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 8,91 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 10,22 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: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 150,00 days
Storage Temperature: 10,0 C

Notes

OG: 1058
Tilsat 1L vand for at sænke OG til 1054

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