

BeerSmith 2 Recipe Printout - <http://www.beersmith.com>

Recipe: Marzen V

Brewer: Tom Tucker

Asst Brewer: Jan Tucker

Style: Oktoberfest/Marzen

TYPE: All Grain

## Recipe Specifications

Boil Size: 8.28 gal

Post Boil Volume: 7.28 gal

Batch Size (fermenter): 6.00 gal

Bottling Volume: 5.00 gal

Boil Time: 70 Minutes

OG: 1.058

## Ingredients:

Amt	Name	Type	#	%/IBU
6.00 gal	Distilled Water	Water	1	-
6.00 gal	Tucker Well 20101117	Water	2	-
3.20 ml	Lactic Acid (Mash 60.0 min)	Water Agent	3	-
5 lbs	Munich Malt (Durst Light) (8.0 SRM)	Grain	4	35.7 %
5 lbs	Vienna Malt (Durst) (3.0 SRM)	Grain	5	35.7 %
4 lbs	Munich Malt (Durst Dark) (15.0 SRM)	Grain	6	28.6 %
1.50 oz	Hallertauer Hersbrucker [4.30 %] – Boil	Hop	7	17.9 IBUs
1.50 oz	Tettnang [3.50 %] - Boil 15.0 min	Hop	8	7.2 IBUs
1.00 Items	Whirlfloc Tablet (Boil 10.0 min)	Fining	9	-
0.50 tsp	Yeast Nutrient (Boil 10.0 min)	Other	10	-
1.0 pkg	Oktoberfest Lager Blend (Wyeast Labs #26	Yeast	11	-

**Mash Schedule:** Temperature Mash, 2 Step, Medium Body, Total Grain Weight: 14 lbs

Name	Description	Step Temp	Step Time
Protein Rest	Add 23.80 qt of water at 140.0 F	133.0 F	20 min
Saccharification	Heat to 152.0 F over 15 min	152.0 F	45 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 4.01 gal water at 168.0 F

## Notes:

4qt starter on stir plate 68F for 48hrs, crash cool to 40F

Mash pH 5.40

O2 - 30 sec x 4 (pause 60 sec)

Chill wort to 50F, decant and pitch 40F yeast slurry.

Ferment 50F 17 days, 60F 2 days, 34F 3 weeks