

Classic Brewing Oktoberfest

A ProMash Recipe Report

BJCP Style and Style Guidelines

03-B European Amber Lager, Oktoberfest/Maerzen

Min OG: 1.050 Max OG: 1.056
Min IBU: 20 Max IBU: 28
Min Clr: 7 Max Clr: 14 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 13.00
Anticipated OG: 1.070 Plato: 17.10
Anticipated SRM: 10.6
Anticipated IBU: 32.2
Brewhouse Efficiency: 75 %
Wort Boil Time: 90 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 6.45 Gal
Pre-Boil Gravity: 1.054 SG 13.43 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Grain/Extract/Sugar

Table with 6 columns: %, Amount, Name, Origin, Potential SRM. Rows include Pilsener Malt(2-Row), Munich Malt, and Vienna Malt.

7.7 1.00 lbs. CaraMunich 40 France 1.034 40

Potential represented as SG per pound per gallon.

Hops

| Amount | Name | Form | Alpha | IBU | Boil Time |
|----------|-----------------------|-------|-------|------|-----------|
| 1.50 oz. | Hallertau Hersbrucker | Whole | 4.75 | 29.0 | 60 min. |
| 0.50 oz. | Hallertau Hersbrucker | Whole | 4.75 | 3.3 | 20 min. |

Yeast

White Labs WLP820 Oktoberfest - Marzen

Water Profile

Profile:

Profile known for:

Calcium(Ca): 0.0 ppm
Magnesium(Mg): 0.0 ppm
Sodium(Na): 0.0 ppm
Sulfate(SO4): 0.0 ppm
Chloride(Cl): 0.0 ppm
biCarbonate(HCO3): 0.0 ppm

pH: 0.00

Mash Schedule

Mash Type: Single Step

Grain Lbs: 13.00
Water Qts: 16.00 - Before Additional Infusions
Water Gal: 4.00 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.23 - Before Additional Infusions

Saccharification Rest Temp : 151 Time: 60
Mash-out Rest Temp : 170 Time: 10
Sparge Temp : 0 Time: 0

Total Mash Volume Gal: 5.04 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

Notes

Recipe from the "Brewing Classic Style" book.

Recommends using a good s
tarter of WLP820 or 4 packs of Wyeast 2206.