

# Oktoberfest AG\*

Created Saturday March 16th 2019



NWBS

Method: **All Grain** Style: **Oktoberfest/Märzen** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.049** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **192 calories** (Per 12oz) Carbs: **19.5 g** (Per 12oz)

Original Gravity: **1.058** Final Gravity: **1.014** ABV (standard): **5.72%** IBU (tinseth): **23.52** SRM (morey): **10.56** Mash pH: **5.53** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6.50 lb	German - Pilsner		38	1.6	53.1%
5 lb	Briess - Bonlander Munich		36	10	40.8%
0.50 lb	Briess - Caramel Munich 60L		35.4	60	4.1%
0.25 lb	American - Munich - Dark 20L		33	20	2%

**12.25 lb / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	60 min	15.72	50%
1 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	15 min	7.8	50%

**2 oz / \$ 0.00**

## Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Hallertau Mittelfruh (Pellet)		23.52	100%

**2 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

## Yeast

### Wyeast - Bavarian Lager 2206

Amount: 2 Each Cost: Attenuation (avg): 75% Flocculation: Med-High

Optimum Temp: 46 - 58 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 104 B cells required

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0