

OKTOBERFEST/MÄRZEN ALE

BJCP 2015: 6A



ALL-GRAIN METHOD (13060)

4.5kg WY Pale Malt



SPECIALTY MALTS

0.45kg WY Munich T1

0.45kg WY Caramunich T2

0.45kg WY Vienna

0.1kg WY Carafa Special III



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 2633

WLP820

Boil Volume: 28 litres

MG Premium Lager

34/70

Mash time: 60 mins @ 65°C

LalBrew Köln

Boil time: 60 mins



HOPS

15g Cascade

@ 60 (Bittering hops)

30g Hallertau

@ 15 (Flavour hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 2633 Oktoberfest Lager

WLP820 Oktoberfest/Märzen

SafLager 34/70

LalBrew Köln Kölsch Style

Morgans Premium Lager

MJ M76 Bavarian Lager



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.057
Estimated F.G. : 1.013
Estimated ABV : 5.8%

SRM : 11
IBUs : 15

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An elegant, malty German amber lager with a clean, rich, toasty and bready malt flavour, and a dry finish that encourages another drink. The overall malt impression is soft, elegant, and complex, with a rich aftertaste that is never cloying or heavy.

Aroma: Moderate intensity aroma of German malt, typically rich, bready, somewhat toasty, with light bread crust notes. Clean, elegant malt richness should be the primary aroma.

Appearance: Amber-orange to deep reddish-copper colour. Bright clarity, with persistent, off-white head.

Flavour: Initial malt flavour often suggests sweetness but finish is moderately-dry to dry. Hops provide sufficient balance that the malty palate and finish do not seem sweet. Clean lager fermentation profile.

Mouthfeel: Medium body, with a smooth, creamy texture that often suggests a fuller mouthfeel. Fully attenuated, without a sweet or cloying impression. May be slightly warming, but the strength should be relatively hidden.