



OKTOBERFEST / MÄRZEN ALE



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



SUGGESTED YEAST

Liquid:

- Wyeast 2633
Octoberfest Lager

Dry:

- SafLager W34/70
- Lallemund Kolsh
- MG Premium Lager
- MJ M76 Bavarian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- 15g Cascade @ 60 min (Bittering hops)
- 30g Hallertau @ 15 min (Flavour hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.