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OKTOBERFEST BIER

Märzen

OG: 1.056

Color: 11 SRM

FG: 1.013

ABV: 5.6%

IBU: 26.7

Extract	Weight	Percent
Munich LME	3.3 lbs	48.2
Amber DME	3 lbs	39.8

Steeping Grains	Weight	Percent
CaraMunich 40-50°L	1 lb	6.4

Hops	Weight	IBU
Perle, 60 min	1 oz	26.7

Yeast - Lager

White Labs Octoberfest/Marzen WLP820, Wyeast Bavarian Lager 2206, or Fermentis Saflager S-23

Yeast - ALE

White Labs German Ale/Kolsch WLP029, Wyeast German Ale 1007, Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines Category 6A - Märzen

Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying. Domestic German versions tend to be golden, like a strong Pils-dominated Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a *vollbier*, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

Vital Statistics:	OG: 1.054 - 1.060	FG: 1.010 - 1.014
IBUs: 18 - 24	SRM: 8 - 17	ABV: 5.8 - 6.3%

Commercial Examples: Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Victory Festbier, Great Lakes Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Goose Island Oktoberfest, Samuel Adams Oktoberfest

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 4 Lbs. German Pilsner Malt
- 4 Lbs. Munich Malt
- 2 Vienna Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
