

# Wintermärzen

Oktoberfest/Märzen (4 1)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 36.50 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 31.25 l  
**Final Bottling Vol:** 20.00 l  
**Fermentation:** Ale, Two Stage

**Date:** 23 Oct 2022  
**Brewer:** Niels Rump via  
Braugemeinschaft Zwieselstal  
bei Schwabach  
**Asst Brewer:**  
**Equipment:** Niels' Equipment  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 86.4 %



**Taste Rating:** 30.0

**Taste Notes:**

## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 44.76 l
- Mash Water Acid:

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
2.50 kg	Vienna Malt (3.5 SRM)	Grain	1	40.0 %
2.00 kg	Munich Malt - 10L (10.0 SRM)	Grain	2	32.0 %
1.25 kg	Pilsner (2 Row) Ger (2.0 SRM)	Grain	3	20.0 %
0.50 kg	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4	8.0 %

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.30 l of water at 69.9 C	64.4 C	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (7.21l, 19.25l) of 75.6 C water
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### First Wort Hops

Amt	Name	Type	#	%/IBU
15.00 g	Perle [8.00 %] - First Wort 90.0 min	Hop	5	12.5 IBUs

- Add water to achieve boil volume of 36.50 l
- Estimated pre-boil gravity is 1.044 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU
5.00 g	Magnum [15.00 %] - Boil 70.0 min	Hop	6	6.9 IBUs
30.00 g	Select Spalt [5.30 %] - Boil 10.0 min	Hop	7	5.1 IBUs

- Estimated Post Boil Vol: 31.25 l and Est Post Boil Gravity: 1.054 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 25.00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Munich Lager (Wyeast Labs #2308) [124.21 ml]	Yeast	8	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.054 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 25.00 l)  
 Add water if needed to achieve final volume of 25.00 l

### Fermentation

- 23 Oct 2022 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)  
 27 Oct 2022 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)  
 Date Bottled/Kegged: 06 Nov 2022 - Carbonation: Bottle with 117.64 g Corn Sugar  
 Age beer for 30.00 days at 18.3 C  
 06 Dec 2022 - Drink and enjoy!

### Notes