

Marzen

The Numbers

Batch size: 6 gallons

Efficiency: 78%

OG: 1.059

IBU: 22.3

SRM: 8.3

The Malts

Pilsen Malt (Weyermann)

Weight
2.72 kg (6.0 lbs)

Percent

50.0

Munich I (Weyermann)

2.26 kg (5.0 lbs)

41.6

Biscuit Malt

0.23 kg (0.5 lbs)

4.2

Caramunich I (Weyermann)

0.23 kg (0.5 lbs)

4.2

The Hops

Hallertau @ 90 mins

Weight
28 g (1.0 ozs)

IBUs

10.7

Tettnang @ 90 mins

28 g (1.0 ozs)

5.6

Hallertau @ 20 mins

28 g (1.0 ozs)

6.0

The Yeast

Wyeast #2206 Bavarian Lager

The Process

Mash at 128 F (53.3 C) for 10 mins, then 151 F (66 C) for 45 mins

Boil for 90 minutes

Ferment at 50 F (10 C)