

OktoberFAST

Category: 3 - European Amber Lager
Subcategory: B - Oktoberfest/Märzen



Author:

Kettle Volume: 11.92 gal @ 212 °F (1.048) Efficiency: 67%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 1.5 gal
Water Volume Added: 0.0 gal
Final Volume: 10 gal @ 68 °F (1.055)

Ingredients:

8.5 lb (36.2%) German 2-row Pils - added during mash
5 lb (21.3%) Vienna Malt; Best Malz - added during mash
4 lb (17.0%) Munich Wheat Malt; Castle Malting - added during mash
2 lb (8.5%) Special Aromatic Malt; Malteries Franco-Belges - added during mash
2 lb (8.5%) Caramel Malt 20L; Briess - added during mash
1 lb (4.3%) Dextrine Malt - added during mash
1 lb (4.3%) Caramel Malt 40L; Briess - added during mash
2 oz (50.0%) Tettnanger (4.5%) - added during boil, boiled 60 m
1 oz (25.0%) Tettnanger (4.5%) - added during boil, boiled 45 m
1 oz (25.0%) Tettnanger (4.5%) - added during boil, boiled 30 m

Style:

Recipe	Guideline	
Original Gravity: 1.055	1.050 - 1.057	
Terminal Gravity: 1.014	1.012 - 1.016	
Color: 12.39 SRM	7.0 - 14.0	
Alcohol: 5.39%	4.8% - 5.7%	
Bitterness: 30.2	20.0 - 28.0	

Analysis:

Efficiency: 67%
Kettle Gravity: 1.048
Original Gravity: 1.055

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.1%	Alcohol: 15.2 g	104.85 kcal
Terminal Extract: 1.014	1.021	Carbs: 19.03 g	72.32 kcal
		Protein: 1.33 g	5.33 kcal
% Alcohol: 5.39% ABV	4.22% ABW		Total: 182.49 kcal