

MARYLAND HOMEBREW

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American-Style Marzen (all grain)

OG: 1.053 FG:1.015 ABV: 4.8% IBU:17 L:17

Ingredients:

- 5.5 lbs Goldpils® Vienna Malt
- 2 lbs Munich Malt
- .5 lb. Crystal 60L
- .5lb Aromatic Malt
- .5lb White Wheat
- .5lb Carapils
- .5oz Perle (8%AA) 60minute boil
- .25oz Hallertaur (6.5%) 20 minute boil
- .25oz Tettnang (8%) 5 minute boil
- .25oz Tettnang (8%) 0 minute boil
- 1 capsule Servomyces Yeast Nutrient—10 minute boil
- 2 vials WLP820 Oktoberfest/Marzen Lager Yeast or Saflager S-23
- 3/4c Priming Sugar

Directions:

1. Mash grains at 148-152° for 45 minutes
2. Heat water for sparging to 170°F
3. Lauter.
4. Boil with bittering hops for 60 minutes
5. Add second hop addition, boil 15 minutes.
6. Add third hop addition, boil 5 minutes
7. Add final hop addition at kettle knock out
8. Cool to 54°F, oxygenate wort
9. Pitch yeast