

MARYLAND HOMEBREW

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DOUBLE MÄRZEN – ALL GRAIN

OG: 1.075 FG: 1.018 ABV: 7.5%
IBU:30 SRM: 18-22

Ingredients:

5 lb. Vienna
3 lb. Dark Munich
3 oz. Aromatic
.5 lb. Carapils
1 lb. Soft Candi Sugar
1 oz. Hallertaur hop pellets 6.5%AA (boil)
½ oz. Hallertaur hop pellets 6.5%AA (last 10)
1 tsp. Irish Moss
2 vials White Labs Oktoberfest/Marzen yeast (if lagering) or Zurich Lager
Or White Labs European Ale yeast
¾ cup corn sugar for priming

Directions:

1. Steep Steep or infusion mash with 45 minute rests at 144°F and 156°F.
2. Total mash water should not exceed 4.5 gallons to maintain high
3. Sparge with 170F water and collect with target of 5.5 gallons with a gravity of 1.061
4. Add 1 ounce Hallertaur hops and bring to a rolling boil
5. Boil 45 min then add Irish moss.
6. Boil another 5 min and add ½ ounce Hallertaur.
7. Turn off flame and begin cooling process till wort is 55-60F and transfer to your fermenter.
8. Oxygenate and pitch yeast.
9. Ferment at 55F for 21 days
10. Transfer to secondary and lager at about 35F