

Marzen

an All Grain Oktoberfest/Märzen by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
2.2 kg	Vienna (DE)	Mash
1.2 kg	Bohemian Pilsner (DE)	Mash
1.0 kg	Munich (DE)	Mash
250.0 g	Honey Malt (CA)	Mash
250.0 g	Caramel/Crystal 75L (US)	Mash
70.0 g	Special B (BE)	Mash

Hops

Amount	Hop	Time
50.0 g	Saaz (CZ)	90 min
16.3 g	Saaz (CZ)	15 min

Yeasts

Name	Lab/Product
German Ale/Kölsch Yeast	White Labs WLP029

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.052	1.013	25
ABV	Color	Balance
5.1%	11 SRM	Balanced