



# BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

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## March-In Marzen

Recipe for 5 US gallons (19L)

**Description:** This Marzen or Oktoberfest style beer has a malt character that will make you want to get up and march! Traditionally brewed in March and served in late September, this beer will be ready to drink in a month and a half and good any time of the year.

Quantity	Ingredients	Comment
4.0 lbs	Briess CBW® Pilsen Light DME	
1.0 lbs	Briess 2-Row	
2.5 lbs	Briess Bonlander® Munich Malt	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
0.75 oz.	Hallertau Pelletized Hops (6.5%AA hop)	60 min boil time
<b>1 vial</b>	<b>WLP830 German Lager Yeast</b>	

### Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 152-158° F for 45 minutes
2. Add CBW® Pilsen Light DME and bittering hops and bring to a boil for 45 minutes.
3. Add Irish Moss. Boil 15 more minutes.
4. Cool to 55° F, oxygenate wort and add 1 vial WLP830 German Lager Yeast.

### Fermentation:

Primary: 14 Days at 50-55°F  
 Secondary: 14 Days at 35°F  
 Bottle condition and age for 2 weeks

Original Gravity:	1.060	Final Gravity:	1.015
Alcohol by wt:	4.7%	Alcohol by vol:	5.9%
IBU:	23	Color (Lov)	9-12