



Marzen Festbier

Our Marzen Festbier has a complex, malty mouth-feel obtained from a Vienna, Munich and Pilsen base. This "Fest" beer is stronger than our Classic version and is fermented with the premium Saflager S-23 yeast.

IBU's: 28 - 33	OG: 1.058 - 1.062	Color: Medium Amber
ABV%: 5.75% - 6.25%	Difficulty: Intermediate	Yield: 5 Gallons

Contents

- Ingredients
- Grain Bag(s)
- Priming Sugar
- Bottle Caps
- Brewing Procedures

Glossary

OG Original Gravity	DME Dried Malt Extract
SG Specific Gravity	LME Liquid Malt Extract
FG Final Gravity	IBU International Bittering Units (<i>Tinseth</i>)
CO2 Carbon Dioxide	ABV Alcohol by Volume

Ingredients

FERMENTABLES

- 3.3 lb. Munich LME
- 3.3 lb. Pilsen LME
- 8 oz. Maltodextrin

SPECIALTY GRAINS

- 12 oz. Pilsen
- 8 oz. Caramel Munich 60L
- 8 oz. Vienna
- 4 oz. Aromatic

HOPS

- 2 oz. Bittering
- 1 oz. Aroma

YEAST

- 1 Sachet

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the proper color for this beer style. This is a lager recipe and includes lagering procedures which require special temperature-controlled conditions.

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

3. STEEP GRAINS - see "Steep to Convert" insert

4. START BOIL

Bring your wort to a gentle, rolling boil. Add the included **3.3 lb. Munich LME and Maltodextrin** to the boiling wort⁴. Continuously stir the extract into the wort as it returns to a gentle, rolling boil⁵.

5. ADD HOPS⁶

Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

6. FOLLOW SCHEDULE

The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule.

Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

¹The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBU's and they will decrease if wort volume is less than 2.5 gallons. IBU's for this recipe are calculated for a 2.5 gallon boil.

²The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

³Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.

⁴Run canisters of LME under hot water to allow the extract to pour easier.

⁵Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁶When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

BREW DAY SCHEDULE

1. Add bittering hops _____ : ____ (time)
2. Boil 40 minutes
3. Add Pilsen 3.3 lb. LME _____ : ____ (time)
4. Boil 15 minutes
5. Terminate boil _____ : ____ (time)
6. Add aroma hops
7. Rest for 5 minutes _____ : ____ (time)

Total Boil Time: 55 minutes

Continue to Step #7

Recommended Procedures (continued)

7. COOL WORT & TRANSFER

Cool the wort down to approximately 60°F by placing the brew pot in a sink filled with ice water⁷. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER

Add enough clean water (approx. 50° - 60°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS⁸. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

9. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with a sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommated lid. Move the fermenter to a cool, lager-specific, temperature-stable area (approx. 48° - 58°F).

FERMENTATION

10. PRIMARY

The wort will begin to ferment within 48 hours and you will notice CO₂ releasing (bubbling) out of the airlock. The included lager yeast will ferment out in 10-14 days within the indicated temperature range. When the airlock indicates bubbling has completely stopped and the gravity remains the same for two full days the beer has reached its Final Gravity (FG)¹¹.

11. SECONDARY/LAGERING

Transfer the beer to a clean, sanitized 5-gallon carboy. Lower the temperature 1° to 3° per day until it reaches 35° - 42°F⁹. Lager within this temperature range 3 - 4 weeks. After at least 2 weeks take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.

BOTTLING DAY (DATE ___ / ___ / ___)

12. READ

Read all of the recommended procedures before you begin.

13. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

14. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

15. BOTTLE

Using your siphon setup and bottling wand, fill the bottles¹⁰ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

16. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR
CHOOSING BREWER'S BEST® PRODUCTS.**

Brew Tips

⁷To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁸Use a sanitized hydrometer while adding water to monitor the SG.

⁹Filling your airlock with distilled spirits will prevent it from freezing.

¹⁰Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

¹¹Before proceeding to the lager stage be sure the beer is in your secondary fermenter and has reached its FG, then begin lowering the temperature as indicated in Step #11.

Brewed As An Ale

Brewer's Best® recommends lagering this recipe to achieve the true lager character of this beer style. However, if you are not properly equipped to lager your beer, the included yeast will perform well when fermented as an ale. When fermenting as an ale (between 64° - 72°F) try to keep the beer on the cooler end of the temperature range and allow for some additional time for the lager yeast to ferment down to the FG. If possible, rack to a secondary fermenter for two weeks prior to bottling. Consult your local homebrew shop to learn more about the equipment necessary to lager your beers. Although this method is not as accurate as temperature-controlled lagering equipment, most climates provide a seasonal window that will allow you to lager beer.

Recommended Bottling Day Equipment

- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = ____%

*OG from Step #8

**FG from Step #11



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STEEP-TO-CONVERT

Addendum procedures for select intermediate Brewer's Best® kits that contain starchy grains.

Most of the specialty grains used in extract brewing are pre-converted - the starches inside the malted barley have already been converted into sugars. These sugars have been caramelized (crystal and caramel malts) or charred (roasted malts) through a special heating process. Pre-converted grains, commonly referred to as specialty grains, do not need to be mashed and simply steeping these grains will release their desired character.

Base malts (e.g. Pale, Lager, Wheat) and lightly kilned malts (e.g. Munich, Vienna, Aromatic) are not pre-converted. They contain starches inside the husk that need to be converted into sugars - a process called mashing. In extract brewing, it is only necessary to mash when the recipe includes more than a pound of these starchy grains for a 5-gallon batch.

In order to achieve the proper character of a specific beer style, Brewer's Best® offers a handful of recipes which include grains that should be converted. Since we are still relying on the high quality malt extracts to provide the vast amount of sugars, Brewer's Best® has developed a "Steep-To-Convert" process - a simplified version of mashing.

To achieve the optimum character and flavor profile of this recipe, use the following "Steep-To-Convert" process. To properly execute this process you must have two things:

1. Extra time - your steep time will go from 20 minutes to 45 minutes.
2. The skill and equipment to be able to keep your steep water at a very consistent specific temperature.

"Steep-To-Convert" Procedures Replace Step #3 of the Recommended Procedures

1. Determine water volume

For every 2 lbs. of grain included in this recipe pour 1 gallon of water into the brew pot (e.g. if 1.5 lb. of grain are included, begin with 3/4 gallons of water).

2. Steep-To-Convert

Pour the crushed grains into the grain bag and tie a loose knot at the top of the bag. Raise the temperature of the water to 155°F. Place the grain bag into the brew pot. As the grains begin to soak, the water temperature will drop. Carefully monitor the temperature and when it drops below 150°F add just enough heat to bring the steep water to a range between 148°F - 152°F, do not exceed 155°F. Steep the grains for 45 minutes. Remove the grain bag and without squeezing, allow the liquid to drain back into brew pot.

3. Rinse (optional)

Pour approximately 150°F clean water over the bag allowing the grains to be rinsed back into the liquid wort.

4. Add water

Add enough warm water to your wort to bring the volume to 2.5 gallons.

Continue to Step #4 of Recommended Procedures