



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Octoberfest (Märzen)

TITLE:	Octoberfest (Märzen)	
CATEGORY:	3B	
SPECS:	OG:	1.055
	FG:	1.012
	SRM:	12
	IBU:	24 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
6.00	German Munich 8L	1.029
4.00	German Pilsner	1.029
1.00	Belgian Caramunich	1.025
0.50	D-45 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
German Hallertau	Pellet	1.25	4.0	60
German Hallertau	Pellet	0.50	4.0	15

YEAST:

WLP 820 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Infusion	151F	30 minutes
Decoction	156F	40 minutes
Mash out	170F	15 minutes

NARRATIVE:

90 minute boil. Chill to 50F. Oxygenate for 60 seconds. Pitch yeast at 50F. Lager 4 weeks at 50F. Bottle prime with Simplicity at a rate of 30g/gallon.

NOTES:

This is rich lager with a distinctive rich bready palate. With the decoction maillard flavors of toasted bread along with a small amount of amber syrup this recipe creates a spectacular malty finish.

¹ The Tinseth algorithm has given us more accurate results for pellets.