BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	**Rocktoberfest**		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.054	Actual OG:	
Estimated FG:	1.013	Actual FG:	
Estimated IBU:	25	Actual IBU:	
Estimated SRM:	10	Actual SRM:	
Brew Date:		Collected (gal):	
Rack Date:		Racked (gal):	
Bottle Date:		Bottled (gal):	

BJCP Style Guidelines	
Style:	Oktoberfest/Märzen
Code:	3B
OG:	1.050-1.057
FG:	1.012-1.016
IBU:	20.0-28.0
SRM:	7.0-14.0
ABV:	4.8-5.7%
CO2:	2.6-2.7

Inventory	
Bottles:	
Gallons:	
Date Checked:	

Efficiency	
Brewhouse:	73%
Batch Size:	
Into Boiler:	
Into Fermenter:	

Yeast Strain	
Yeast Strain:	White Labs WLP830 (German Lager)
Type:	German Lager
Attenuation (%):	74-79%
Actual Attenuation (%):	
Fermentation Temp (F):	50-55F
Flocculation:	medium

Yeast Amounts	
Cell Count (billions):	396
Vials (White Labs/Wyeast):	3.4
Dry Yeast (g):	20
Starter Volume (mL):	2400
DME Required (oz)	8.40
Vials Required (w/ Starter):	2.0

Grain	Pounds	Potential	SG Share	Color	% Bill
Munich Malt 10L	7.50	1.035	0.036	10.0	68.18%
Vienna Malt	3.50	1.036	0.018	3.5	31.82%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Hersbrucker	2.5%	1.25	90	10.6	33.33%
Hersbrucker	2.5%	1.25	60	9.9	33.33%
Hallertauer (US)	3.0%	0.75	20	4.3	20.00%
Hallertauer (US)	3.0%	0.50	0	0.0	13.33%

Brewing			
Batch Size (gal):	5.25	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	11.00	Desired Sparge Temperature (F):	168
Grain Temperature (F):		Sparge Water (gal):	
Mash Ratio (qts/lb):	1.30	Sparge Water Temperature (F):	
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal):	7.45
Total Water Needed (gal):	9.08	Boil Time (min):	90
Desired Mash Temperature (F):	151	Evaporation Rate (%):	13%
Strike Water (gal):	3.58	Estimated Evaporation Loss (gal):	1.45
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	1.38	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

Gravity		Collections	
Potential OG:	1.074	First Runnings (gal):	
OG:		SG of First Runnings:	
OG Temperature (F):		SG Temperature (F):	
Corrected OG:		Corrected SG:	
SG at Racking:		Second Runnings (gal):	
SG Temperature (F):		SG of Second Runnings:	
Corrected SG:		SG Temperature (F):	
FG:		Corrected SG:	
FG Temperature (F):		Estimated Preboil SG:	
Corrected FG:		Preboil Volume (gal):	
Potential ABV (%):	7.1%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	0.46	Corrected SG:	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	2.20
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
Fermentation		DME (oz):	
CO2 Released During Fermentation (g):		Forced Carbonation (lbs):	

ON BREW DAY

Notes
Mash at 151F. Runoff 1 gal of first runnings, heat 15 mins to caramelize, continue runoff. Ferment at 50F for 4 weeks; diacetyl rest 48 hours. Slowly lower temp to 40F by 5F daily; rack and lager at 32F for 2 weeks. Bottle condition using dextrose for 2.2 volumes of CO2.

Extra Variables	
12 oz. Bottles Required:	

Summary

Rocktoberfest

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Batch Size: 5.25 gal (7.45 gal preboil)
Estimated OG: 1.054 SG
Estimated FG: 1.013 SG
Estimated IBUs: 25
Estimated Color: 10 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes
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Grains:

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7.50# Munich Malt 10L (68.18%)
3.50# Vienna Malt (31.82%)
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Hops:

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1.25 oz Hersbrucker (2.5%) @90 min
1.25 oz Hersbrucker (2.5%) @60 min
0.75 oz Hallertauer (US) (3.0%) @20 min
0.50 oz Hallertauer (US) (3.0%) @0 min
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Yeast:

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White Labs WLP830 (German Lager) (German Lager)
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Mash/Sparge Schedule:

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Single Infusion, 151F; Batch Sparge
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