



Crescent City Homebrewers

NAME: Marvin the Marzen
 STYLE: Marzen
 BREWMASTER: Will Lambert

DATE: 3/25/2023
 BATCH SIZE(GALS): 55
 HOST: 504 Craft Beer Reserve

MALT BILL

TYPE	EXT	LOV	AMOUNT
German Pilsner	1.03	3	55
Munich Type II	1.03	10	30
Vienna	1.03	4	15
CaraMunich I	1.03	39	2.5
			102.5

O.G. projected PLATO
 COLOR SRM EBC
 ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 25.625 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp °F

HOP TYPE	AMT	aa	TIME
Tettnanger	8	4.5	60
Tettnanger	8	4.5	15

IBU'S old 30
 IBU's Tinseth

COMMENTS:

FERMENTED AT 70 DEGREES WITH SB T-58 & WY 3333 YEAST, -45010 DAYS.

O.G. AT TEMP. F.G. AT TEMP.

RACKED BEER: % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO