



# Munich in Tents Marzen (EX)

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## RECIPE STATS

Est. SG: 1.050-1.056

Est. FG: 1.013-1.018

IBU: 23

SRM: 15

ABV: 5.6%

## INGREDIENTS

2 lbs Golden Light DME

3.5 lbs Munich DME

8 oz Special Roast Malt

1.5 lbs Caramunich Malt

2 oz Tettnang

US-05, Fermentis 34/70, WLP029 German

Ale or Wyeast 1007 German Ale

## MASH SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil. Once boil is achieved, turn off the heat and add DME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs. Follow the hop schedule as indicated below

## HOP ADDITIONS

1 oz Tettnang @ 60 minutes

1 oz Tettnang @ 30 minutes

## FERMENTATION GUIDELINES

TO LAGER: Chill wort to 50°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at 50-55°F for at least 1-2 weeks and allow the beer to ferment until you get a consistent FG reading. Once primary fermentation has finished, transfer to secondary or a keg for extended cold aging.

ALE YEAST OPTION: Chill wort to around 60-65°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at the cool end of ale yeast temperatures. This should be around 60°F, but check for further information on your chosen ale yeast strain. Allow the beer to ferment until you get a consistent FG reading. Once primary fermentation has finished, transfer to secondary or a keg for extended cold aging.