



WEYERMANN® Meet me at the Festzelt Modern

WEYERMANN® SPECIALTY MALTS

Beer description

Oktoberfest beer is one of the most famous and celebrated beer styles in the world, closely associated with the annual Oktoberfest festival in Munich, Germany. More than just a beverage, it represents centuries of Bavarian brewing tradition, craftsmanship, and cultural identity. Each year, millions of visitors gather to enjoy this distinctive beer, which is brewed specifically for the festival.

This "Festzelt" (beer tent) Oktoberfestbeer is bright yellow, with a mild, grassylemony bouquet, a very restrained hoppiness, a substantial 5.8% alcohol, and a dry finish that begs for a refill.

This Oktoberfest lager goes well with chicken, pork loin, grilled white fish, soft cheeses, and roasted almonds.



Beer style

Festbier is a bottom-fermented, pale to amber-colored beer with a malty taste and an alcohol content of usually 5-6% ABV. It is characterised by a lean body with light caramel notes.

Malt bill

Weyermann® Pilsner Malt	89.0 %
Weyermann® Munich Malt Type 1	5.0 %
Weyermann® Acidulated Malt	3.0 %
Weyermann® CARAPILS®/CARAFOAM®	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 30 min, heat up to 68°C (154°F) and rest for 20 min, heat up to 72°C (162°F) an rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,056 SG	13,9 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.8 %	
Hop recommendation	Bitter Hop	Magnum	24 IBU at the beginning of boiling
	Aroma Hop	Spalter Select	4 IBU Whirlpool
Bitter units		28 IBU	



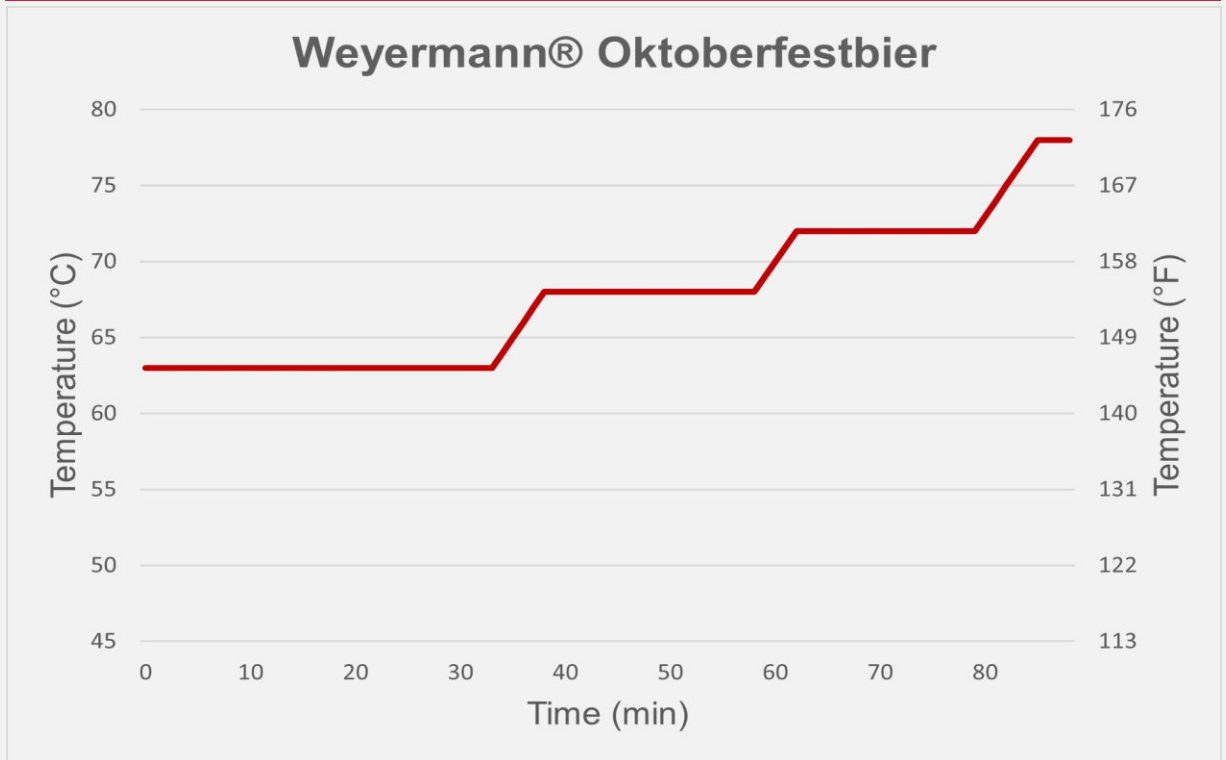
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Ingredients

Boiling time	60 minutes		
Special characteristics	EBC 11		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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