

Ozarks Festbier

Recipe Date: 12/20/22

Brewhouse Efficiency80%

Style:Festbier

Ozarks Mountain Brew

Batch Size:6.50 Gal

Method:All Grain

Head Brewer:

Starting Boil Size:6.94 Gal

Boil Time:60.0 Min

Oz

Original Gravity

Final Gravity

Boil Gravity

Abv

IBU

Color

PH

1.050

1.011

1.047

5.18%

32.75

7.32°L

Fermentables	11.00 lbs	Amount	Bill	PPG	Color L	Mash Time
GE - Vienna		7.00 lb	63.6%	37	4.0°L	
GE - Munich Light		3.00 lb	27.3%	37	6.0°L	
BE - CaraVienne		1.00 lb	9.1%	34	20.0°L	

Brew Steps	8.63 Gal	Temp	Description	Time
Mash Infusion		155.3 °F	add 6.9 Gal strike water at 155 °F	60.0 Min
Recirculation	6.9 Gal	152.0 °F	add grain to basket lower to 152 °F	60.0 Min
Mash out		170.0 °F	stir then raise temp to 170 °F	15.0 Min
Sparge	1.8 Gal	170.0 °F	lift basket add 1.76 Gal of sparge water	10.0 Min
Fly sparge		170.0 °F	recirculate while sparging	30.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Chinook	0.50 oz	27.24	Pellet			60.0 Min
Hallertau Mittelfruh	0.50 oz	2.92	Pellet			15.0 Min
Hallertau Mittelfruh	1.00 oz	2.59	Pellet			5.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	6.0 g	Strike	60.0 Min			
Calc. Chloride	4.0 g	Strike	60.0 Min			
Canning/Sea Salt	4.0 g	Strike	60.0 Min			
85% Phosphoric	3.30 ml	Strike	60.0 Min	1.4 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	5.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tsp	Primary	Add to boil	5.0 Min
Gelatin	1.0 Tsp	Keg	add while carbing	

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	Fermentis	W-34/70 - German Lager	48 °F to 72 °F	High	83%	

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Slightly Bitter	111.0	25.0	19.0	76.1	107.4	5.40	5.40