

41: Krasny Oktyabr

Author: Sean Terrill
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Category: 3 – European Amber Lager
Subcategory: B – Oktoberfest/Märzen



Kettle Volume: 7.38 gal (S.G.: 1.040)	Efficiency: 77.62%
Boil Duration: 1.5 hr	Attenuation: 73.6%
Evaporation: 1.65 gal	Evap/Hour: 1.1 gal
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal (S.G.: 1.054)	

Ingredients:

6.0 lb Munich Malt 1
4.0 lb Pilsen Malt
0.5 lb Cara-Pils® Malt
0.5 lb Belgian Caramunich
15.0 g Magnum (12.1%) – added during boil, boiled 60 min
15.0 g Hallertau Mittelfruh (3.0%) – added during boil, boiled 15 min
1.0 ea WYeast 2206 Bavarian Lager

Water:

5.0 gal Distilled Water
4.01 gal Lawrence, IN
4.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

	Recipe	Guideline	
Original Gravity:	1.054	1.050 – 1.057	
Terminal Gravity:	1.014	1.012 – 1.016	
Color:	12.05 °SRM	7.0 – 14.0	
Alcohol:	5.21%	4.8% – 5.7%	
Bitterness:	24.6	20.0 – 28.0	

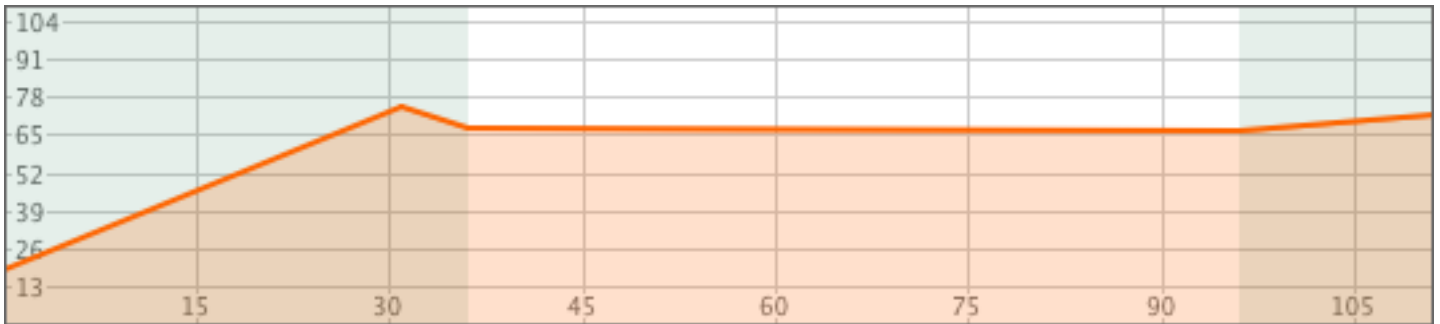
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	13.3 °P	13.3 °P	Alcohol: 19.56 g	134.93 kcal
Attenuation:	73.6%	59.0%	Carbs: 25.7 g	97.65 kcal
Terminal Extract:	3.63 °P	5.45 °P	Protein: 1.8 g	7.2 kcal
% Alcohol:	5.21% ABV	4.07% ABV		Total: 239.78 kcal

Schedule:

Ambient Air: 68 °F
Source Water: 60.0 °F
Elevation: 180 m

	Elapsed	Thickness	Final Temp	Available
36.1 min Mash In <i>Liquor: 5.5 gal</i> <i>Strike: 168.01 °F</i> <i>Target: 68.0 °C</i>	00:36:05	4.17 L/kg	68.0 °C	3.64 gal
60 min Rest <i>Rest: 60 min</i> <i>Final: 153.4 °F</i>	01:36:05	4.17 L/kg	67.4 °C	3.64 gal
15.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.51 gal</i> <i>Temperature: 185 °F</i> <i>Duration: 15 min</i> <i>Total Runoff: 7.24 gal</i>	01:51:05	0.0 L/kg	72.2 °C	0.0 gal



Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 44.0 °F
Priming Agent Rate: 4.02 g/L	Pressure: 13.2 PSI
Priming Agent Mass: 122.3 g	Volumes CO2: 2.4
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Volume Adjustments:

- 100 mL Kettle
- .25 gal Fermenter

Notes:

Chilled to 62°F with CFC, then placed in chest freezer at 48°F ambient. Yeast pitched after 8 hours, at 52°F. Aerated for 5 minutes both before pitching, and 12 hours after pitching. After 14 days, moved to room temperature for 48 hours, then racked to carboy and returned to chest freezer at 44°F. Lagged for 47 days, then racked to keg. Conditioned an additional 73 days in keg before serving.