

BEERSMITH RECIPE

# THE WEDDING MARCH All-Grain

O.G: 1.062 READY: 3 MONTHS

## FERMENTATION SCHEDULE

1-2 Weeks Primary

4-6 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

### BATCH VOLUME

5 Gal

### MASH

- 4.5 lbs Weyermann Pilsner
- 2.25 lbs German Munich Malt
- 2.25 lbs German Vienna Malt
- 0.5 lbs Amber Malt
- 0.5 lbs Biscuit Malt
- 0.5 lbs Victory Malt
- 0.5 lbs Weyermann Pale Wheat

### HOPS

- 1 oz Hallertau
- 0.5 oz Tettnang
- 1 oz Saaz

### YEAST

- White Labs WLP820  
Oktoberfest/Märzen Lager Yeast

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

## SCHEDULE

### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 0.5 oz Hallertau 60 min
- 0.5 oz Tettnang 60 min
- 1 oz Saaz 15 min
- 0.5 Hallertau 15 min

### YEAST

- White Labs WLP820  
Oktoberfest/Märzen Lager Yeast  
*Optimum Temperature: 52°- 58°F*