



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

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Double Marzen

Recipe for 5 US gallons (19L)

Description: Small amounts of sugar help to lighten the body and balance the incredible amounts of malt character in this rich lager.

Quantity	Ingredients	Comment
5 lbs	Briess 6-Row Malt	
3 lbs	Briess Bonlander® Munich Malt	
3 lbs	Briess Aromatic Malt	
0.5 lbs	Briess Carapils® Malt	
1.0 lbs	Cane Sugar	
1 tsp	Irish Moss	15 min boil time
1.0 oz.	Hallertau Pelletized Hops (6.5%AA hop)	60 min boil time
0.5 oz.	Hallertau Pelletized Hops (6.5%AA hop)	10 min boil time
2 vials	WLP885 Zurich Lager	

Brewing Procedures:

1. Step or infusion mash with 45minute rests at 144 F and 156 F. Extended conversion time may be needed due to lower levels of enzymes in the specialty malts. Total mash water should not exceed 4.5 gallons to maintain high gravity.
2. Sparge and collect with a target of 5.5 gallons at 1.061.
3. Add bittering hops and boil for 60 minutes.
4. Add Irish moss and flavor hops as indicated.
5. Cool to 60 F, oxygenate wort and add 2 vials WLP885 yeast.

Fermentation:

Primary: 3 Weeks at 55°F

Secondary: 4 Weeks at 35°F

Bottle condition with malt extract and additional yeast (0.5 vials)

Original Gravity:	1.075	Final Gravity:	1.018
Alcohol by wt:	6.0%	Alcohol by vol:	7.5%
IBU:	30	Color(Lov):	18-22