



WEYERMANN® Nr. 69 Meet Me At The Festzelt

Beer description

The Märzen style evolved 1553, when Bavarian Duke Albrecht V issued a draconian decree. He simply prohibited brewing between April 23 and September 29. Instead, brewers had to make copious quantities of beer in March (Märzen in German), which they stored (lagered) in cellars and caves to last until the start of the fall fest season.

This "Festzelt" (beer tent) Märzen is brilliantly deep golden, with a mild, grassy-lemony bouquet, a very restrained hoppiness, a substantial 5.8% alcohol, and a dry finish that begs for a refill. Its caramel taste, it relies on Isaria 1924®, a revived heirloom malt from Bavarian landraces.

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




Beer style

Märzen is a bottom-fermented, pale to amber-colored beer with a malty taste and an alcohol content of usually 5-6% ABV; it was originally brewed in March because in earlier times brewing was not allowed between April 23th (Georgi) and September 29th (Michaeli). Hops play a minor role in this beer style.

Malt bill

Weyermann® <i>Isaria 1924®</i>	89.0 %
Weyermann® <i>Munich Malt Type 2</i>	5.0 %
Weyermann® <i>Acidulated Malt</i>	3.0 %
Weyermann® <i>CARAPILS®/CARAFOAM®</i>	3.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 60 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) an rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,057 SG	14,1 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 5,5 g/l
	Alcohol by volume	5.8 %	
Hop recommendation	Bitter Hop	Hallertauer Magnum	24 IBU at the beginning of boiling
	Bitter Hop	Spalt Spalter	4 IBU Whirlpool
Bitter units		28 IBU	



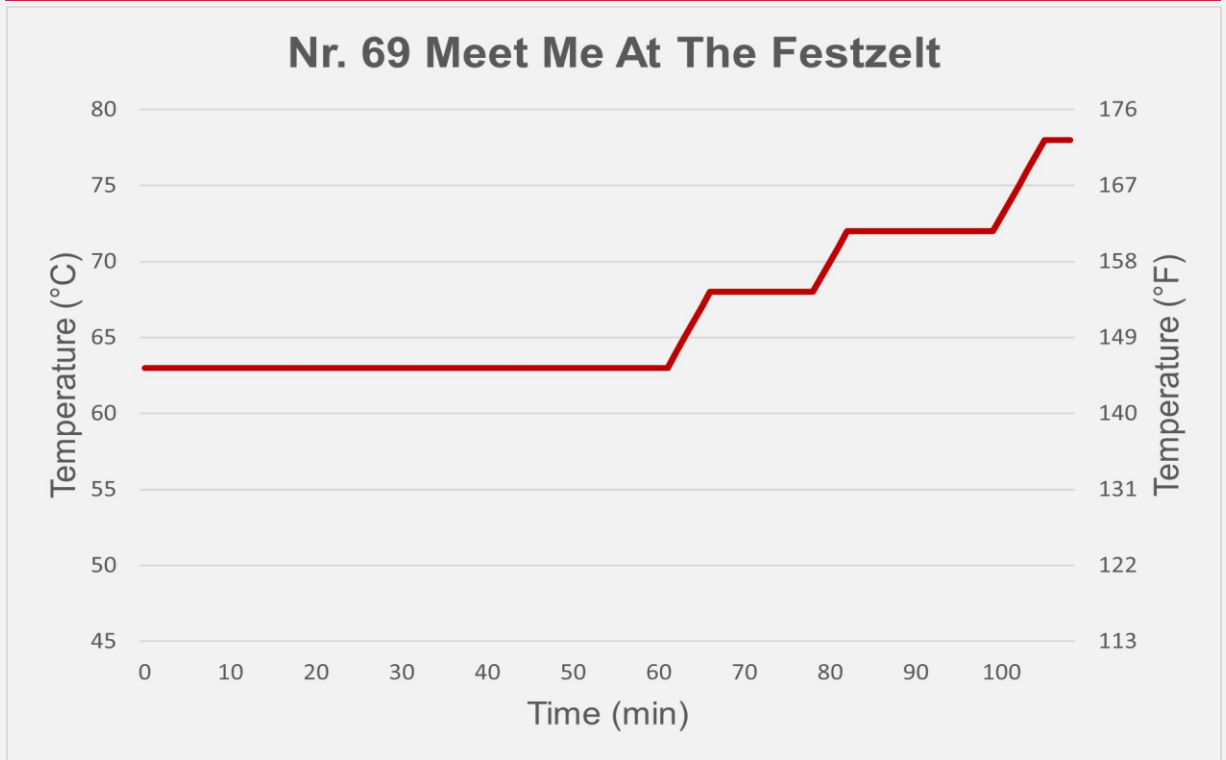
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,4 - 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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