

Brewing Oktoberfest Bier

An Introduction to Brewing Vienna, Märzen, Oktoberfest and Festbier

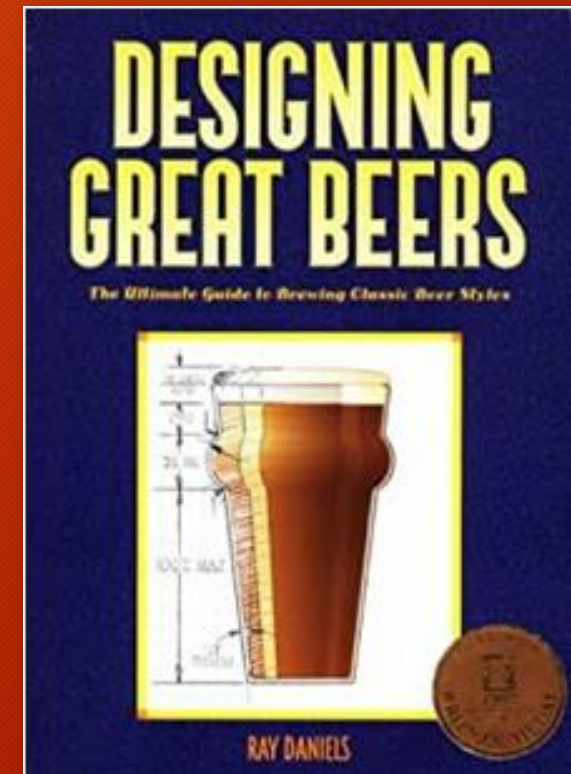
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Oktoberfest Bier Agenda

- Style Intro
- History
- 20th Century
- Key Metrics
- Germann Brewery Recipe

Source Material:
Designing Great Beers by Ray Daniels
[Oktoberfestbier vs Märzen vs Festbier](#)



Oktoberfest Bier Style Intro

- Group of Amber Lagers commonly referred to as VMO
- Vienna:
 - Clear 19th century origins for the city in which it is named
 - Now a well-known Mexican beer style
- Märzen & Oktoberfest - frequently used together, German months
- Oktoberfest:
 - Originated as a wedding celebration in 1810 for the Crown Prince of Bavaria
 - Now know as the German beer festival held in late Sept. thru mid-Oct.
- Märzen:
 - Stored in cellars & caves to be served during the summer months
 - Last beers brewed during the cool season so took on a special identity (March Beers)
 - Tended to be higher gravity
- Festbier: Introduced much later (more to come)

Oktoberfest Bier History

- Vienna (The capital of Austria):
 - Beer the underdog to wine in the early days
 - By 18th century producing a barley beer called “Märzenbier”
- Märzenbier in Munich - first reference a couple of decades later
- Märzen style well established in Vienna by the 19th century
- Key Players:
 - Anton Dreher - took over family brewery & created the Vienna style in 1841
 - Gabriel Sedylmayr the Elder - acquired Spaten Brewery in Munich; Dreher collaborator
 - Gabriel Sedylmayr the Younger - took over the brewery from father; credited with brewing first Vienna-style Oktoberfest beer
- Vienna Märzen 19th century characteristics:
 - Triple decoction mash: Cloudy wort was boiled rather than thick portion of mash
 - 1.060/1.019, %ABV 5.0, Color 6.0

Oktoberfest Bier 20th Century

- Not kind to Vienna style due to war, prohibition, & economic depression
- Vienna beer virtually eliminated
- Survived in Mexico by Austrian brewers (e.g., Negro Modelo)
- Märzen on the rise: gravity declining & attenuation increasing by the 70's
- By the 80's, trending darker & gravity trending up
- Good Examples:
 - Hacker Pshorr Oktoberfest Märzen - Toasty-rich, full-bodied with residual sweetness
 - Paulaner Oktoberfest - similar malt complexity & toasted character; less residual sweetness
- Today's Austrian Märzen quite pale with starting gravities of 1.048

Festbier Pioneered by Paulaner

- Introduced in the early 1970s
- Strong golden German lager with long-lasting white head
- Similar to Helles and Maibock:
 - Malty backbone
 - Spicy/floral hop bitterness
 - Moderately full body and dry finish
 - %ABV 6-6.5%
- By the 1990s, all beer served at The Oktoberfest was Festbier

Oktoberfest Bier Ray Daniels' Key Metrics

- Water - low in sulfate with moderate carbonate content (use calcium chloride)
- All-grain - blend two-row, Munich, Pilsener, & Vienna malts (80-90%)
- Malt extract - combine several varieties of extract with crystal malt
- Crystal & toasted or commercial amber malts included in most recipes
- Carapils & wheat included in most recipes
- Chocolate malt - a very small amount (1 oz./5 gals) may be added
- Single-infusion mashing can be used with average temp of 152° F
- Fine continental hops such as Hallertau, Saaz, & Tettnanger for all hop additions
- BU:GU Ratio of 0.5 (25 to 35 IBUs); add aromatic hops towards end of boil
- Ferment near 50° F using Bavarian yeast; lager for 30 - 40 days between 34 - 40° F

Oktoberfest Bier

Germann Brewery Oktoberfest Recipe (5 gals)

- O.G. 1.055, F.G. 1.014, IBU 25, BU:GU 0.5
- Grain Bill:
 - Pilsner Malt 3.5#
 - Munich Malt (10L) 3.5#
 - Vienna Malt 4#
 - Caravienne 0.4#
- Hop Schedule:
 - German Magnum (14.7% AA) 0.5 oz - 45 mins
 - German Tettnanger (3.1% AA) 1 oz - 15 mins
- Imperial Harvest Yeast at 54° F
- Diacytel Rest 1.020 @ 65° F for two weeks
- Lager four weeks

Procedure:

- Step mash:
 - Dough-in at 122° F (30 mins)
 - Saccharification 150° F (60 mins *)
 - Mash out 165° F (15 mins)
 - Vorlauf until clear
- 90-minute boil (In place of decoction)
- Allow cold-break (separate trub)

* Check conversion at 30 mins

Oktoberfest Trivia

- The Wiesn - locally called d'Wiesn after the colloquial name for the fairgrounds “Theresienwiese” (translated “Therese’s Meadow”)
- Only Munich breweries can brew Oktoberfestbier for the fest and sell it at the Wiesn
- A seasonal amber lager anywhere else in the world is an *Oktoberfest style beer*
- Beer was first served in 1818; earlier events focused on harvest and food
- Average attendance is 6.3 million people from 55 countries
- Serve over 500K chickens and almost 7 million liters of beer each year
- Lord Mayor of Munich taps the first keg and says “O’Zapft is!” (It is tapped!)

Oktoberfest Bier Thank You & Happy Brewing

- Questions: germanntx@yahoo.com

Ein Prosit, ein Prosit

Der Gemutlichkeit

Ein Prosit, ein Prosit

Der Gemutlichkeit

Oans, zwoa, drei, gsuffa

Zicke, zacke, zicke, zacke. Hoi, hoi, hoi!

