



Crescent City Homebrewers

NAME: BIBAS Oktoberfest
 STYLE: Oktoberfest
 BREWMASTER: Peter Caddoo

DATE: 8/8/2026
 BATCH SIZE(GALS): 55
 HOST: _____

MALT BILL

TYPE	EXT	LOV	AMOUNT
Vienna	1.025	4	55
Pilsner	1.028	2.2	55
Munich	1.025	10	10
Caramunich II	1.025	42	1
			121

O.G. projected 1.058 PLATO 14.21

COLOR SRM 6.67 EBC 13.14

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 30.25 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Magnum	2	12	60
Hallertau Mittlefruh	8.25	3.4	60
Tettnang	6	3.8	30
Hallertau Mittlefruh	2	3.4	15

IBU'S old 22.25
 IBU's Tinseth 21.32

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -46242 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98