

1. Oktoberfest

a. History

i. 1810

1. On October 12th 1810 Crown Prince Ludwig (who eventually became King Ludwig I), married Princess Therese of Saxony-Hildburghausen
2. The citizens were invited to attend the festivities held (oct 17th) on the fields in front of the city gates, now called Theresienwiese (Theres'a Meadows)
 - a. Now called Wiesn
3. A festival for the whole of Bavaria
4. No beer tents, no rides
5. Honored with a huge horse race, and became a tradition and trademark of the festival

ii. 1811

1. Agricultural Show introduced designed to boost Bavarian agriculture.
 - a. Still done every 3 years

iii. 1813

1. Canceled for the first time: Napoleonic wars

iv. 1818

1. First carousel and two swings were setup
2. Small beer stands starting to grow rapidly

v. 1881

1. First roast chicken stand!

vi. 1896

1. Beer stands replaced by beer tents and halls
2. Each backed by a brewery
3. Remainder of the festival taken up with fair fun (rides, etc)

b. Today

i. Starts third weekend in September and ends on the first Sunday of October

ii. 2019 marks 186th festival

iii. Each tent advertises it's specialty

1. Food: Meat, dumplings, sausages, roast chicken
2. Folk singing
3. Alpine feel

iv. 16 large tents

1. Seat over 6,000-12,000 people
2. Spaten
3. Augustiner
4. Hacker
5. Pschorr
6. Hofbrau
7. Lowenbrau
8. Paulaner

v. 22 small tents

vi. O'zapft

1. The festival opening
2. The mayor of Munich taps the first barrel of beer and announces "It's tapped! To a peaceful Wiesn"
 - a. Ideally with as few hits as possible

- b. Record best is 2 blows
 - c. Record worst is 19 blows
 - d. Mayor is hazed if it takes too many blows
 - 3. First glass traditionally given to the incumbent Bavarian state premier
- 2. Oktoberfest style has changed over the years
 - a. 1810 Dunkle
 - b. 1872 - early 20th century Bock
 - c. Up to 1990 Marzen
 - d. Now a Festbier style (Stronger Helles, or Dortmunder)
- 3. Beers of Munich
 - a. Munich Helles
 - i. Clean German malt balanced lager
 - ii. Yellow / Gold
 - iii. Pillowy malt, impression of light sweetness
 - iv. Bitterness to support
 - v. Finish is soft and dry with no residual sweetness
 - vi. 4.5 - 5.5 % ABV
 - vii. Srm 3-5
 - viii. Ibu 16-22
 - ix. F.g 1.006-1.012
 - b. Munich Dunkle (8A)
 - i. Brown/red malt forward beer
 - ii. Deep rich bread/toast flavor and aroma background notes of nuts, toffee, caramel and chocolate
 - iii. No roast flavors or burnt flavors
 - iv. Some initial sweetness, but not cloying
 - v. Highly drinkable
 - vi. IBU 18-28
 - vii. Srm 14-28
 - viii. F.g. 1.010 - 1.016
 - ix. Abv 4.5-5.6%
 - x. Typically made with mostly munich malt
 - c. Heffe Weissbier
 - i. Pale refreshing wheat beer
 - ii. Fluffy mouthfeel, medium-light to medium body
 - iii. Low to moderately strong banana and clove from yeast esters
 - d. Dunkle Weissebier
 - i. Dark wheat beer
 - ii. banana, clove, Toast bread, caramel, chocolate,
 - e. Marzen
 - i. This use to be the traditional oktoberfest beer style up to 1990
 - ii. This is what Americans call Oktoberfest style
 - iii. Malty German amber lager
 - iv. Clean rich toasty bready malt
 - v. Malt is soft, elegant and complex with a rich aftertaste
 - vi. Initial sweetness, Dry finish and super drinkable
 - vii. Copper color

- viii. Hops balance
- ix. Brewed in March and lagered over the summer in caves
- x. 5.8-6.3% abv
- xi. Srm 8-17
- xii. Ibu 18-24
- xiii. F.g 1.010 - 1.014

f. Festbier

- i. This is now what is traditionally served at oktoberfest
- ii. Can only be called an Oktoberfest beer if it's brewed within the Munich city limits
- iii. Clean pale malt focused lager, with light hop character
- iv. Pils malt + some vienna / munich
- v. Less intense and less rich than marzen
- vi. Similar malt character as a Dortmunder (German Helles export), but with less hops
- vii. More rich / heavy than helles and more hop flavor and alcohol
- viii. 5.8-6.3% ABV
- ix. Srm 4-7
- x. Ibu 18-25
- xi. F.g 1.010-1.012
- xii. <https://byo.com/recipe/hofbrauhaus-oktoberfestbier-clone/>
- xiii. <https://beerandbrewing.com/make-your-best-festbier/>

g. KellerBiers

- i. A young beer that's still lagering
- ii. Served straight from cellaring vessel
- iii. Slightly Hazy from suspended yeast
- iv. Slight Acetaldehyde, diacetyl, sulfur may still be present
- v. Hops are bit more assertive
- vi. Doesn't travel well
- vii. Base styles
 - 1. Pale
 - a. Typically a young Munich Helles
 - b. But can also be pilsner
 - 2. Amber
 - a. Between a helles and marzen in color
 - b. Historically more of a Franconia style

- h. All beers served with tall heads
- i. Poured aggressively to drive off excess CO2
- j. Makes beer more drinkable

4. My Marzen

- a. O.G. 1.055, F.G 1.014 5.3%
- b. IBU 21
- c. SRM 11
- d. 90 min boil
- e. 38% pilsner
- f. 30% Munich
- g. 23% Vienna Malt
- h. 8% Caramunich
- i. Mash profile
 - i. Protein rest @ 122F for 15 min

- ii. Mash 151F for 45 min
 - iii. Mashout 168F for 15 min
- j. 18 IBU Hallertauer @ 60min
- k. 4 IBU Hallertauer @ 20 min
- l. Yeast: WLP820 Oktoberfest or Wyeast 2633 oktoberfest blend or Omega yeast 107 oktoberfest
 - i. 3 Liter starter on stir plate
- m. Fermentation
 - i. Start at 55F for 3 days
 - ii. Ramp to 65F over 7 days
 - iii. Hold at 65F for 5 days
 - iv. Crash to freezing over 4 days
 - v. Lager as cold as possible for as long as possible 1-6 months
- n. Water:
 - i. Ca 75 ppm
 - ii. Mg 20 ppm
 - iii. Na 10 ppm
 - iv. So4 10 ppm
 - v. Cl 2 ppm
 - vi. Bicarb 200 ppm
 - vii. For Colorado springs water:
 - 1. 0.77g / gal Chalk (For calcium and bicarb)
 - viii. Lactic acid to get down to 5.2