



May all your fermentations be Great Fermentations!

Barthtoberfest — A festbier made with local ingredients, part of our local series!

For this local series release, we have teamed up with Beppe Cuello, owner and brewer of the historic Fountain Square Brewing Company! This recipe utilizes a blend of Sugar Creek malts and local Crystal hops to make a balanced and VERY easy drinking festbier, great for the fall, or anytime, really! Prost!

BEER SPECS

Original Gravity: **1.050—1.053**
 Final Gravity: **1.011—1.015**
 IBU: 18 - 22
 ABV%: 4.6% - 5.5%
 Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)
 Yeast
 Bottle Caps (*53 caps needed*)
 Priming Sugar (*5oz or 3/4 cup*)

USEFUL INFORMATION

Wort = unfermented beer
 Rack = to transfer from one vessel to another
 Pitch = to add yeast to the fermenter
 OG = Original Gravity: Specific Gravity Before Fermentation
 FG = Final Gravity: Specific Gravity After Fermentation
 ABV = Alcohol by Volume
 ABW = Alcohol by Weight
 IBU = International Bittering Units
Alcohol by Volume Equation:
 $%ABW = (OG-FG) \times 105$
 $%ABV = ABW \times 1.25$

RECIPE DETAILS

6.0 lbs.	Light Dry Malt Extract	FERMENTABLES
1.5 lb.	Sugar Creek Vienna Malt	SPECIALTY GRAINS
1.5 lb.	Sugar Creek Munich Malt	
0.5 oz.	Crystal hops, added as a first wort hop to the kettle while bringing the wort to a boil	BOIL SCHEDULE
1.5 oz.	Crystal hops, added 30 min from the end of the boil	
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil	
1.0 oz.	Crystal hops, added 10 min from the end of the boil	

YEAST SUGGESTIONS: Omega Yeast Labs OYL114 Bayern Lager Yeast, Omega Yeast Labs OYL071 Lutra Yeast, or Omega Yeast Labs Lutra Dry Yeast

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon

Included Muslin Bags

Grain = 2
 Hop = 0



Brewing Instructions: Barthtoberfest Festbier

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved, then add **0.5 oz Crystal Hops**.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **68-95F** if using Lutra yeast, or **46-54F** if using Bayern or another traditional lager yeast.

FERMENTATION

If using Lutra, we recommend a primary fermentation of one to two weeks at 64° - 95°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. If using a traditional lager yeast like Bayern, ferment at 46-54F during primary fermentation. Once the gravity has dropped 3/4ths of the way to the expected final gravity, raise the temperature of the beer by 10 degrees for 2-3 days until primary fermentation completes, then lager at 38-42F for 2-6 weeks. (Reference "Final Gravity" under "Recipe Details" on front page.)

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the entire amount.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Visit www.greatfermentations.com for more brewing tips and tricks.

