



Oktoberfester — Brew it in the spring, drink it in the fall!

The classic Oktoberfest beer! A sweet, full bodied lager delicately balanced by noble hop bitterness. This beer starts with a firm malt grasp that quickly gives way to a slightly dry finish with lingering hop flavor. Traditional lager yeast and techniques can be used for a cleaner beer, but it still turns out beautifully with an ale or kveik yeast at warmer temps!

BEER SPECS

Original Gravity:

1.053 —1.055 @ 65% efficiency

1.057 —1.059 @ 70% efficiency

1.061 —1.063 @ 75% efficiency

Final Gravity: 1.012—1.016

IBU: 25-30

ABV%: 4.9% - 6.7%

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*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a beer with moderate body that is still very easy to drink. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

If doing a lager fermentation, we suggest a primary fermentation of two to three weeks at 48° - 58°F, followed by a lagering phase of 1 to 2 months at 34° - 42°F. If doing an ale fermentation, we suggest a primary fermentation of two to three weeks at 58° - 68°F. Lutra Kveik can be fermented even warmer. A secondary fermentation can be used to clarify beer and reduce sedimentation, if desired.

RECIPE DETAILS

6 lbs. 2-Row Brewer's Malt

5 lb. Munich Malt

0.50 lb. Caraamber Malt

0.50 lb. Melanoidin Malt

0.50 lb. Biscuit Malt

FERMENTABLES

1.0 oz. Hallertau hops, added at the beginning of the 60 minute boil

1.0 oz. Hallertau hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: White Labs WLP820 Oktoberfest Lager, Imperial Organic Yeast L17 Harvest, Omega Yeast OYL071 Lutra Kveik, Wyeast #2633 Octoberfest, Wyeast #2124 Bohemian Lager, Wyeast #1728 Scottish Ale, Saflager 34/70 Dry Yeast, or Safale-S04 Dry Yeast

