May all your fermentations be Great Fermentations!

Von Steuben Festbier – *Prost to the German-born hero of the American Revolution!*

Danke schoen, Von Steuben! The German-born hero of the American Revolution who came to teach the Continental Army how to fight is certainly worth the raising of a liter stein! This Festbier, the tent beer served in Munich at the world famous Volksfest, is well-balanced, with a kiss of hops and a light malt character, and drinks beautifully. Prost!

BEER SPECS

Original Gravity:
1.047 —1.049 @ 65% efficiency
1.051 —1.053 @ 70% efficiency
1.055 —1.057 @ 75% efficiency
Final Gravity: 1.009—1.013
IBU: 15-20
ABV%: 4.5% - 6.3%
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 low to moderate mash temperature is recommended to create a beer with lighter body that is very easy to drink. We suggest a mash temperature of 148° - 150°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

FERMENTABLES

9 lbs.	Pilsner Malt
1 lb.	Light Munich Malt
0.50 lb.	Dark Munich Malt

BOIL SCHEDULE

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

YEAST SUGGESTIONS: White Labs WLP820 Oktoberfest Lager, Imperial Organic Yeast L17 Harvest, Omega Yeast OYL071 Lutra Kveik, Wyeast #2206 Bavarian Lager, Wyeast #1728 Scottish Ale, Saflager 34/70 Dry Yeast, or Safale-S04 Dry Yeast