



Oktoberfest

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Oktoberfest/Marzen

Smooth, clean, and rather rich with a depth of malt character. A nice deep gold color.

OG=1.056, F.G.=1.014, ABV=5.7%, IBU=24

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill

6.5 lb. Bestmalz Best Pilsen
5 lb. Briess Bonlander Munich
.5 lb. Briess Caramel Munich 60L
.25 lb. Briess Dark Munich 30L

Hops:

1 oz. Hallertau Mittelfruh (60min)
1 oz. Hallertau Mittelfruh (15min)

Yeast:

1st choice Wyeast- 2206 Bavarian lager (46-58°F)

Bottling Primer:

5 oz. priming sugar (corn sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 46-58°F (7-14°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Lagers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package.

Diacetyl Rest: Before transferring your beer to a secondary fermenter, raise the temperature to the ale range(60-70F) for 2-3 days. The purpose is to allow the yeast to reabsorb the diacetyl (tastes like movie theatre butter) that is naturally produced during fermentation. After transferring, chill your beer to lager temperatures to condition for 2 to 8 weeks.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	