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German Oktoberfest

German Oktoberfest is a smooth, malty German lager. Oktoberfest is traditionally made each Spring to be consumed at the October Harvest Festivals in Bavaria. This is a tasty brew, amber in color with a clean hop finish.

INGREDIENT KIT CHECKLIST

- 1 Package containing Crystal Malted Grains
- 1 Cheesecloth Grain Bag
- 1 Package containing a mixture of Light, Amber and wheat Dry Malt Extracts, Maltodextrin, and Bittering hops
- 1 Package containing Irish Moss clarifier
- 1 Package containing Hop Pellets for Flavoring
- 1 Package containing Hop Pellets for Aromatic
- 1 Package of Lager Yeast
- 1 Package containing Priming Sugar

QUICK TIME REFERENCE

- Step 1 – Steep Specialty Grains and remove at 170°F
- Step 2 - Add Malt Extract bag (start 60 min Boil)
- Step 3 – Add Irish Moss (after 45 minutes of Boil)
- Step 4 – Add Flavoring hops (after 50 minutes of Boil)
- Step 5 – Add Aromatic hops (after 58 minutes of Boil)
- Step 6 – Cool
- Step 7 – Add Yeast and Ferment
- Step 8 – Add Priming Sugar and Bottle
- Step 9 – Carbonate, Age, and Enjoy!

Approx. OG 1.036

Approx. FG 1.009

STEP 1 Heat 5 gallons of water in a large pot. If you don't have a pot that large, heat as much water as you can (at least 3 gallons). Whatever size pot you use just be sure there is 2-4 inches of head space for boiling. Put all the crushed grains in the cheesecloth bag, and tie a knot in the top of the bag. Drop the bag into the water while it is being heated. Remove the bag of grain when the temperature reaches 170°F. Note that more color and flavor can be obtained from the grains by steeping them at 170°F for 10-15 minutes; but to avoid off flavors don't heat the grains above 170°F.

STEP 2 Turn off the heat or take the pot off the burner. Add the bag of Dry Malt Extract and hops. Malt Extract is hard to dissolve; so just keep stirring until the malt extract dissolves in the water. Once the malt extract is dissolved, bring the pot up to a boil and start your timer for 1 hour (60 minutes) from that point. The Bittering Hops (that's the green stuff) will float to the top, and will often stick to the inside surface of the pot with the foam. Keep scraping them back down into the liquid to get the bitterness into the beer.

TIP: Watch out for boil overs! This is the time (early in the boil) to keep a close eye on the pot and watch for that foam to start to rise. Keep a cup or spray bottle of cold water close and use it to take the foam down if it starts to get out of hand.

STEP 3 15 minutes before the end of the boil (or 45 minutes after the start of the boil) add Irish Moss. Stir it in while the boil continues. This is a natural clarifier and will help settle out proteins and other particles that may cloud your beer.

STEP 4 10 minutes before the end of the boil (or 50 minutes after the start of the boil) add the contents of the package marked Flavoring Hops, and stir them in.

STEP 5 2 minutes before the end of the boil (or 58 minutes after the start of the boil) add the contents of the package marked Aromatic Hops, and stir them in.

STEP 6 At this point, procedure varies depending on what equipment you are using. The idea is to get the beer down to about 75°F quickly without contaminating it with bacteria. If you have a Wort Chiller, use it now to cool the beer quickly. If you don't, you may want to surround the brewpot with cold water or ice to bring the temperature down as quickly as possible. Once the wort is cooled, siphon it into your primary fermenter leaving behind as much sediment in the brewpot as you can. It's okay to splash and introduce oxygen at this point - yeast need oxygen at first to reproduce. If you boiled less than 5 gallons of beer, or have less than 5 gallons due to evaporation during the boil, add cool water now to bring the volume up to 5 gallons. If you are doing this, it is best to have pre-boiled and cooled the water you are going to add (though not absolutely necessary). At this time you can take a hydrometer reading (Original Gravity Reading).

STEP 7 After the beer is cooled and in the fermenter, it is time to add the yeast. You can just tear open the package of dry ale yeast and sprinkle it on top of the wort. Seal your fermenter and attach the airlock and stopper. Fill the airlock with water or vodka and set in a cool, dark place to ferment.

Using the Saflager S-23 yeast in this kit, you can ferment the beer at room temperature, or you can ferment it at cooler temperatures. This yeast is a versatile strain that will provide lager characteristics in fermentations anywhere between 50-75 degrees.

Fermentation is the process of yeast consuming sugars and producing CO₂ and alcohol. When fermentation is done, there will be no activity in the airlock for a couple of days and the beer will be flat, still, and clear (or clarifying). At this time, take a hydrometer reading (Final Gravity Reading). If you have a consistent hydrometer readings over the course of a couple of days, the beer is ready to bottle.

STEP 8 When the beer is ready to bottle, siphon the beer into a bottling bucket or other sanitized container to get it off any sediment. Dissolve the pack of Corn Sugar into about 2 cups of water. Bring this just to a boil for sanitation, and then cool it. Pour this back into the beer and stir gently but thoroughly, to distribute the sugar. If the batch volume is more than ½ gallon short, boil additional water to bring the total volume to five gallons. Siphon into clean, sanitized bottles and cap.

STEP 9 Leave at room temperature for AT LEAST two weeks to carbonate (longer if you can stand it!) Be Patient, Enjoy, and Happy Homebrewing!