

# Marzen Lager (Oktoberfest Festbier)

Big, malty and easy-drinking - this European festival lager brings delicious light-toasty malt flavours with the addition of Muntons Vienna Malt. Use the yeast under the lid or a lager yeast like 34/70 to product this classic German lager at around 4.8% ABV at 23L.



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Prep Time	Active Time
40 mins	10 d

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Course: Drinks

Keyword: Dry Lager, European, Festbier, Home Brew Beer, Marzen, Oktoberfest Cost: 35

## Equipment

- 1 30 litre fermenter
- 1 Large mixing spoon
- 1 5 litre jug
- 1 Cup

## Materials

- 1.8 kg Muntons Continental Lager
- 1.5 kg Muntons Vienna Lager
- 1 pkt 34/70 Lager yeast

## Instructions

1. Clean and sanitise fermenter, spoon, cup and jug.
2. Fill the cup to 3/4 full with cold brewing water. Sprinkle in the dried yeast and gently stir in. Cover.
3. Soften the malt cans in hot water for about 5 minutes.
4. Pour 2 litres of boiling water into your 5L jug. Open the cans and pour the contents into the jug.
5. Mix the concentrated wort and water well, then pour into your fermenter. Top up with cold quality brewing water to 23L for approx. 4.8% ABV. Vigourously stir the wort with a large spoon to oxygenate it. Ensure the wort temperature is 9 - 22 degrees celcius. Gently pour in the cup of yeast slurry and gently stir into the oxygenated wort.
6. Seal the fermenter lid and insert airlock. Ideally ferment at 14-18 degrees Celcius for 10 - 14 days.
7. After 10 days, check the gravity. If the SG remains steady for three days, fermentation is complete. If in doubt, leave a few more days for better results. Keg or bottle your brew.