



# Schmackhaft Oktoberfest Lager

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Hallo! Oktoberfest is probably the best known beer festival in the world. It started in 1810 in Munich, Germany, to celebrate the nuptials between King Ludwig I and Princess Therese. The citizens of Munich had so much fun, that they came back and partied the next year. And the next. And the next. And now, over 180 years later, just about every place in the world that drinks beer celebrates along with the Munchnerin.

The Schmackhaft, which means “tasty” in English, is a clean, malt-forward beer that will help you spawn your own Oktoberfest celebration, regardless of when you choose to brew and serve it. Utilizing German malts, hops, and yeast, this delicious lager will not only pass the German beer purity law (Reinheitsgebot), it will pass your own personal taste test. So brew this in March and proudly serve it in October. Or brew it in November and serve it in January. Or whenever you want!

Dies ist ein großes Bier!

**Calculated Appx: O.G.: 1.056 F.G.: 1.011 ABV: 5.8% IBU: 21 SRM: 11**

## Kit Ingredients

### Mashing Grains:

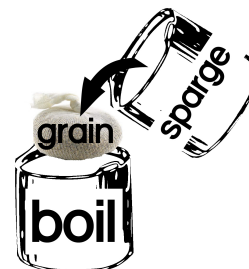
- 11 oz German Pilsner
- 11 oz German Vienna
- 6 oz German Dark Munich
- 5 oz German Light Munich
- 3 oz Belgian Cara 45L
- 1 oz German Light Caramel
- Muslin sack to steep grains
- 1 oz German Hallertauer hops (¼ oz @ 60 min, ¼ oz @ 20 min)
- ~40 Carb Tabs (for bottling)
- Dry yeast (Saflager S-23) or liquid upgrade (2633 or WLP833)

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

## Directions

**Sanitize everything well! Remember to stir periodically throughout the boil!**

1. Fill your kettle with 3.25 quarts of water and heat it to 166F. Pour crushed **grain** into the grain sack, tie it closed, and place it into your kettle. Check the temperature, make sure it is ~155F. If it is too low add hot water to bring up the temperature. Mash (steep) the grains for 60 minutes.
2. While your grains are mashing, heat 3.75 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge (rinse) the grains with the 3.5 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a



total of 60 minutes. However, keep reading, because you'll be adding hops during that time.

3. Upon initial boil, the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 60 minute timer at this point in the brewing process. As soon as you start the boil timer, add **1/4 oz Hallertau** hop pellets and boil the wort for 40 more minutes. This hop addition will impart most of the bitterness to your beer.
4. After 40 minutes, add another **1/4 oz Hallertau hop pellets**. Continue to boil for 20 more minutes (remember to stir periodically).
5. After 60 total minutes you are now done boiling your beer, so it's time to turn off the heat. If you'd like your beer to have a strong hoppy aroma, add all of the other **1/2 oz of Hallertau** hops. If you want a moderately hoppy aroma, only add **1/4 oz of Hallertau hops**. If you do not want much of a hop aroma, which would be the traditional way to make an Oktoberfest, do not add more hops here and put the hops in a ziplock, squeeze out the air, zip it up, and store them in the freezer for another brew.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Cool your hot wort down to around 50F if possible (if not, under 70F) and add the wort to the fermenter. You should have around 4/5ths gallon to a gallon of liquid in the fermenter (just at or below the "One Gallon" raised lettering on your glass jug). Aerate the wort as best you can. If you have an oxygen system, that's best, otherwise give the wort a good shake or a good stir with a sanitized metal or plastic spoon. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add **2/3 of the beer yeast packet**.
8. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 45°-55°F for around 14-28 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099.
9. If foam, called krausen, is going up into the airlock during fermentation, carefully remove the airlock and replace it with a short length of 5/16" tubing that leads to a container 1/2 filled with water or sanitizer (sanitize the tubing, called "blow-off tubing"). Make sure that the tip of the tubing in the overflow container is submerged. When fermentation slows down, replace the blow-off tube with the airlock. Sanitize the airlock before putting it back in the stopper.
10. After 14-28 days, if your beer has ceased fermentation or is almost done, raise the temperature of the beer to 60F-65F. This is called a diacetyl rest. Let the beer sit at this temperature for 24-48 hours. Once the diacetyl rest is complete and there is no activity in the fermentor, lower the temperature of the beer to refrigeration temperatures (34F-40F). This is the lagering phase. Let the beer sit for 2-6 weeks.
11. Now you can go ahead and bottle your beer. Sanitize everything that will contact the beer during packaging, including bottles, caps, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
12. **Bottling**, Siphon beer into sanitized bottles. Add three conditioning tablets to each bottle for low carbonation, four for medium, and five for high carbonation. Cap and turn bottles upside down several times to mix in sugar
13. Store upright at room temperature (~70F) for 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months. Remember, Oktoberfests were traditionally brewed in March and aged in a cool place until late September/early October...