ROCKTOBERFEST--ALL GRAIN

Big Brew 2010
For a 5.25 gallon (20 L) yield for a 90 minute boil
O.G.: 1.057
F.G.: 1.012
IBU: 18.1

FERMENTABLES

12 lb (5.4 kg) Munich Malt (10 °L)

HOPS AND YEAST

Qty. 1 - 4 HBU Pack for 90 minutes
Qty. 1 - 3 HBU Pack for 60 minutes
0.5 oz. Hallertau Mittelfruh for 20 minutes
0.25 oz. Hallertau Mittelfruh at flame out or use a hop back during
cooling
(If the specific Hallertau hops are unavailable, substitute with any Hallertau, or other German Noble
hop for 18 IBU.)
¾ tsp (3 gm) Irish moss, for 20 minutes
Wyeast 2124 Bohemian Lager yeast or White Labs WLP830 German Lager yeast

DIRECTIONS FOR ALL-GRAIN RECIPE

Mash grains at 151° F (66° C). Sparge with 173° F (78° C) water. Runoff about 1 gallon (3.78 L) and apply heat to the boil kettle to slightly caramelize the first runnings for 15 minutes before continuing with the lautering process. Collect enough runoff to end up with 5.25 gallons (20 L) after a 90-minute boil (approximately 6.84 gallons, or 26 L). Bring to a boil and add the first hops. Boil for 30 minutes and add the second hop addition. Boil for 40 minutes before adding the third hop addition and the Irish moss. Boil 20 minutes and add the last hops after the heat is turned off (or use a hop back during cooling). After the 90-minute boil, chill to 45-55° F (7-13° C), transfer to a fermenter, pitch the yeast and aerate well. Ferment at 45-55° F (7-13° C) for four weeks, and perform a diacetyl rest at 60º F (16º C) for 48 hours. Slowly lower the ambient temperature by 3º to 5º F (1º to 3º C) daily until you reach 38º -40º F (3º -4º C). Transfer the beer to a secondary fermenter and continue to lower the temperature to 30º -37º F (-1º to 3º C). Lager for seven to twelve days. Rack to keg, or add bottling sugar and bottle and allow to carbonate at 50° (10° C) for two weeks minimum.

CARBONATION

Force carbonate at approximately 2 to 2.5 volumes of CO_2 or,
Bottle condition using 5 oz by weight of corn sugar
NOTE: The all-grain recipes assume 75% efficiency unless otherwise stated. Adjust the grain bill to match your system.