

# Oompahpah Oktoberfest (All Grain)

Snap the suspenders on your lederhosen, hop on the tabletop and bust a move, because tonight your mug is brimming with this classic German lager known as Oktoberfest, and just the sight of this amber beauty will lift your mood and lift your mug, and as you're dancing on that tabletop, kicking over pretzel baskets (careful not to spill that beer) and bursting into song, enjoy your rich amber lager, with its clean, grainy and toasty aroma, which gives way to a delectable malt sweetness moderated by modest hop bitterness. Okay, feine herr, it's time for crowd surfing! Launch yourself from that table (damn, you're good at not spilling that beer!), and get carried away, because tonight we celebrate Oktoberfest, and this soft and elegant amber lager will keep you festive until you kick the last cold keg. Prost!

## Just the Facts, Ma'am:

BJCP Style: 3B. Oktoberfest/Märzen  
 Original Specific Gravity: 1.051 - 1.055  
 Final Specific Gravity: 1.012 - 1.016  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: Yes  
 Liquid Yeast Starter Recommendation: Yes  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.1%  
 Color: 11 SRM (Like freshly minted copper!)  
 International Bittering Units: 25  
 Time to Awesome Drinkability: 8 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

**Grains & Wort Additives:**  
 8.4 lbs Light Munich Malt  
 8 oz Caravienne Malt  
 8 oz Caramunich Malt

**Hops & Hop Addition Schedule:**  
 1 oz Target Hops (Bittering, 60 Minutes)  
 ½ oz Saaz Hops (Bittering, 60 Minutes)  
 ½ oz Saaz Hops (Flavor & Aroma, 10 Minutes)

**Yeast:**  
 Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or  
                   Wyeast 2308 Munich Lager Yeast  
 Or  
 Dry Yeast: Safflager S-23 Lager Yeast

**Brewing Supplies & Flavors:**  
 5 oz Priming Sugar

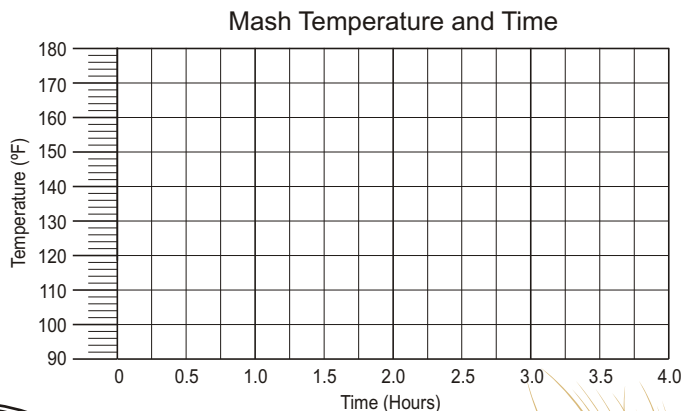
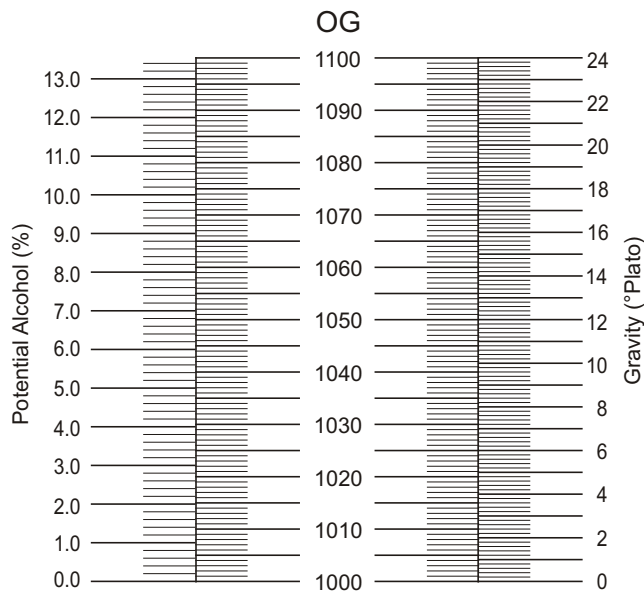
**Liquid Yeast Activation Before Brewing:**  
 If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

## Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## Brew Statistics:

Brew Day Date ( / / )  
 Original Specific Gravity: \_\_\_\_\_  
 My Efficiency: \_\_\_\_\_  
 Final Specific Gravity: \_\_\_\_\_  
 Secondary Rack Date ( / / )  
 Bottling / Kegging Date ( / / )  
 Date I Drank Last Beer (This Stinks!) ( / / )



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!