



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: Saflager S-23 Lager Yeast or
Mangrove Jack's M54 California Dried Lager Yeast
Omega LUTRA Dried Ale Yeast (LUTRA ferments at 68°F to 80°F)

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com..

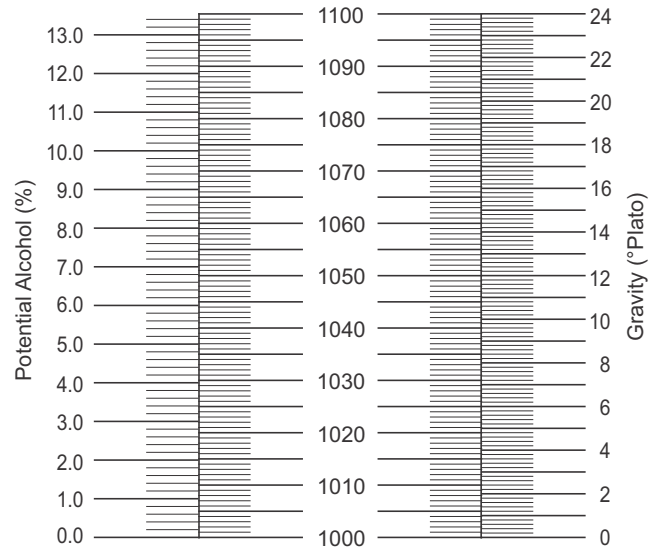
Mash Schedule:

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

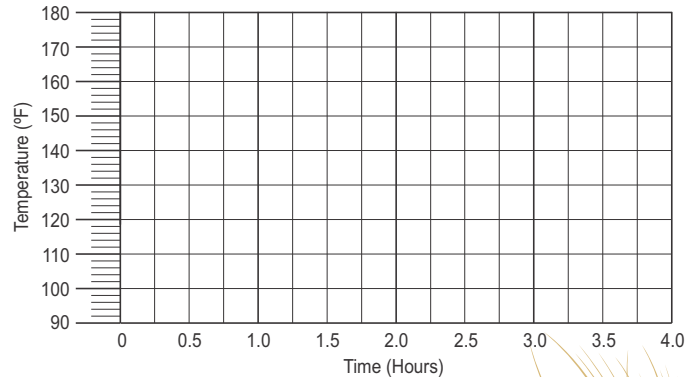
Brew Statistics:

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

OG



Mash Temperature and Time



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