



Roll Out the Barrel Oktoberfest Lager (All Grain)



The coming of fall represents more than just the changing of seasons. It is the perfect time for an Oktoberfest celebration, and to keep the taps flowing of this delicious golden ale, we need to roll out many a barrel. And yes, we'll admit that during these festivities, perhaps we've been guilty of "slight" overindulgence. So in the interest of public safety, we want to offer some barrel-rolling safety tips. First and (duh) foremost, don't roll it over your foot. Second, don't roll it over your wiener (ouch!), unless of course you're going for that schnitzel look. Third, don't roll it over your friend—especially if he is holding *your* beer. If he's holding his *own* beer, then you should make a quick evaluation if this is a good YouTube moment. And while you're struggling to press the video record on your cell phone screen, take a moment to reflect upon this lovely golden lager swigging in greedy gulps over your palate, for this beer is rich and clean, with elegant maltiness highlighted with bready and toasty flavors that finishes balanced and dry, which only encourages another greedy gulp. And don't worry. As you've struggled with your impaired vision to tap your record button, that barrel which has now rolled downhill—causing a frantic scattering of guests—has been recorded on at least a dozen cell phones. Cheers!

Just the Facts, Ma'am:

BJCP Style: 6A. Oktoberfest/Märzen
 Original Specific Gravity: 1.052 - 1.056
 Final Specific Gravity: 1.009 - 1.013
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: 20
 Alcohol by Volume: 5.6%
 Color: 6 SRM (Deep gold like a treasure in your stein!)
 International Bittering Units: 21
 Time to Awesome Drinkability: 8 Weeks!
 Total Boiling Time: 60 Minutes

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:

4.7 lbs Pilsner Malt
 3.2 lbs Vienna Malt
 1.6 lbs Light Munich Malt
 8 oz CaraHell Malt (Crushed)

Hops:

¼ oz Polaris Hops (Bittering, 35 Minutes)
 ½ oz Hallertaur Hops (Bittering, 35 Minutes)
 ½ oz Hallertaur Hops (Bittering & Flavor, 15 Minutes)

Liquid Yeast: Wyeast 2206 Bavarian Lager or
 Wyeast 2124 Bohemian Lager

Or

Dry Yeast: Saflager S-23 Lager Yeast (Ferment at 56°F to 62°F) or
 Lallemand German Diamond Lager Yeast (Ferment at 56°F to 62°F) or
 Omega Dried LUTRA Yeast (Ferment at room temp or higher)

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

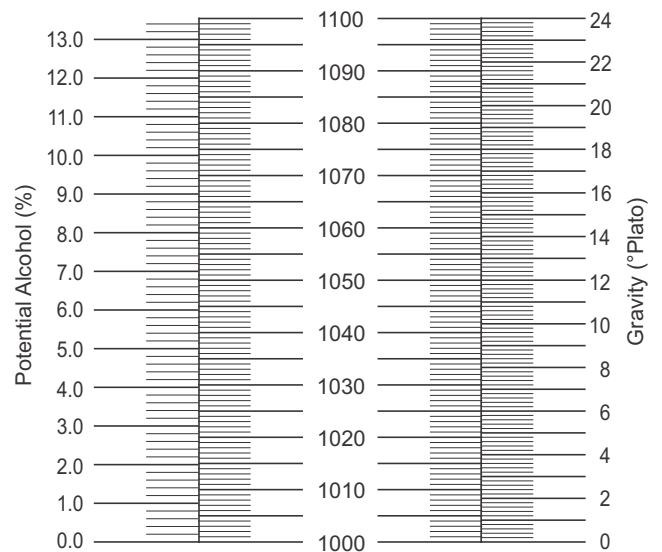
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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:

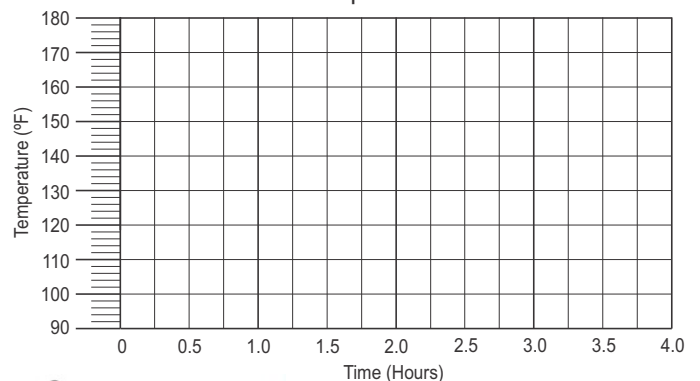
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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!) GG (/ /)



Mash Temperature and Time



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