



Roll Out the Barrel Oktoberfest Lager

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 lager, 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
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!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

- 2.5 lbs Pilsen Light Malt Extract Syrup
- 2 lbs. Munich Dried Malt Extract
- 2 lbs. Vienna Dried Malt Extract

Grains & Wort Additives:

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)

Yeast:

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

Or

Dry Yeast: Saflager S-23 Lager Yeast or
Saflager W-34/70 Lager Yeast

Brewing Supplies & Flavors:

- 1 Muslin Bag
- 5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast and desire to pitch the yeast into cool wort, we recommend making a yeast starter. Making a yeast starter allows you to propagate to a greater (and necessary) cell count. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Siphon Setup
- Airlock
- Stopper

The Magical Procedure:

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 for complete liquid yeast activation instructions.

Time to Brew!

Total Boiling Time: 35 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Note: This recipe has malt extract additions at two different times during the boil. Please read all of the instructions before beginning.

1. Place the crushed grains in the muslin bag and add to 2½ gallons of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains, and bring this mixture to a boil. Remove the pot



Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



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from the heat and add 2.5 lbs of Pilsen light malt extract syrup malt. Stir until dissolved. Bring this mixture to a boil.

4. When boiling begins, add ¼ oz of Polaris hops and ½ oz Hallertaur hops. Boil these hops for the entire 35 minutes. During this boil time, take note of the approximate starting volume in the brew pot. As the boil progresses, try to maintain this approximate starting volume by adding additional boiling water to the kettle to make up for this volume lost to evaporation.
5. With 15 minutes remaining in the 35 minute boil, add ½ oz of Hallertaur hops.
6. With 5 minutes remaining in the 35 minute boil, pause the brew timer, remove the kettle from the heat and add the Munich and Vienna dried malts. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.

Chill out, Man! (Chill the Wort)

1. At the end of the 35 minute boil, cool the wort as quickly as possible. To determine your necessary wort temperature, please read steps 1 & 2 in the "Pitch the Yeast" section below. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

When pitching yeast into a lager wort, there are several approaches: traditional and casual. The traditional approach produces the most style-authentic flavors but requires more attention. The casual approach still produces good results but is easier. If you will be using the traditional lagering method, then follow step 1 below. If you will be using the casual lagering method, then choose step 2 below.

1. Traditional lager brewing involves pitching the yeast into wort that has been cooled to approximately 58°F (56° - 60°F is okay). If you are using Wyeast liquid yeast and doing the traditional cold-pitching, then you should have done a yeast starter. Aerate the wort before pitching (adding) the yeast. To aerate, simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. Casual lager brewing involves pitching the yeast into wort that has been cooled to approximately room temperature 70°F (68° - 73°F is okay). Aerate the wort before pitching (adding) the yeast. To aerate, simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
3. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
4. Close the fermenter and attach the airlock. If you are using the casual lager brewing method, keep the fermenter between 68° - 73°F until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the temperature within this range while you are waiting for the fermentation to begin.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 50° - 58°F. Do not let the temperature drop below 50°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 7 days.

Secondary Fermentation & Lagering:

After about two weeks, fermentation will end (your drooling didn't speed this process). At this time, siphon the beer into the 5 gallon glass carboy where the beer will lager (cold age) for 2 - 4 weeks. Do not begin the cold aging until all fermentation is complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to lager.

1. If you choose traditional lagering, then drop the beer's temperature by approximately 2°F each day until it is between 33° - 38°F. Lager for 2 - 4 weeks.
2. If you choose casual lagering, then place your carboy in the coolest spot above 33°F for 2 - 4 weeks.

Time to Bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
2. Dissolve 5 ounces (weight) or ¾ cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

