

OKTOBERFEST (All Grain)

Official NORTHERN BREWER Instructional Document

This famous German style is stronger than an everyday lager and is the fuel for Oktoberfest celebrations all over the world. The original pre-industrial Oktoberfest was called Märzenbier, brewed at the end of the brewing season in the spring to be lagered in caves all summer for fall and harvest festivities. Our kit will give you a full-bodied and elegant red-amber beer with a subdued German noble hop bitterness and complex malty profile that's great all year round.

O.G: 1.058 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 4-6 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs. German Pilsner Malt
- 5 lbs German Munich Malt
- 1 lb German Dark Munich Malt
- .5 lbs. Weyermann Caramunich II

BOIL ADDITIONS & TIMES

- 1 oz German Tradition (60 min)

YEAST

- **DRY YEAST (DEFAULT):** Saflager W-34 / 70. Optimum temperature: 48-59°F
- **LIQUID YEAST OPTION:** Wyeast #2633 Oktoberfest Lager Blend. Optimum temperature: 48-58°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Tradition (60 min)

YEAST

DRY YEAST (DEFAULT):

Saflager W/34-70. Optimum temperature: 48-59°F

LIQUID YEAST OPTION:

Wyeast #2633 Oktoberfest Lager Blend.

Optimum temperature: 48-58°F