LOVE2BREW

OKTOBERFEST (PARTIAL MASH)

Traditionally brewed during spring months and allowed to lager throughout the summer to be ready for the harvest festivals, Oktoberfest beers have become a staple of beer drinkers across the globe looking for a refreshing malt forward beer with slight notes of noble hops. Our Oktoberfest is a pale amber color that boasts a complex and rich malt character and a very smooth body. It's a great brew to break tradition with and enjoy year round!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Cold Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.056
- 5.1% ABV (Estimated)
- IBUs: 22.1
- SRM: 9.4 (Pale Amber)
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains
- 4 lb. Pilsner Malt Extract
- 2 lb. Munich Malt
- 1 lb. German Pilsner Malt
- 8 oz. Caramunich Malt
- 8 oz. Caramel 40L

Hops
- 1.5 oz. German Hallertau (Bittering)
- 1 oz. German Hallertau (Flavoring)
- 1/2 oz. Styrian Goldings (Aroma)

Yeast Choices:
- Saflager W-34/70
- White Labs Oktoberfest / Marzen Yeast (WLP820)
- Wyeast Bohemian Lager Yeast (2124)

Other
- 5 oz. Priming Sugar

EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- 2x Fermenting Vessel
- Strainer
- Funnel
- Stirring Spoon
- Air lock
- Blow off tubing
- Bottles
- Racking Equipment
- Thermometer & Hydrometer
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.

- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.

- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)

- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.

- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.

- You'll need approximately 4 hours to complete this brew. Schedule accordingly.

- Homebrew (To enjoy in moderation while brewing)*
*Optional

NOTE: This kit uses **Lager Yeast** which needs to ferment at ~50°F. Please see our love2learn article about proper lagering techniques.

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 157°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **152°F.**
5. Cover your brew kettle and maintain the mash temperature for 60 minutes by covering with towels or sticking your kettle in your oven on the "warm" setting.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge.** Maintain temperature.
7. After the 60 minute mash is complete lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/etc.
9. Bring your water to a boil.
10. Add 4 lb. of Extra Light Malt Extract. Stir.
11. Allow your brew to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
12. Once the foaming subsides begin your 60 minute boil process. Timing is referred to by minutes left in the boil.
13. 60 Minutes: Add 1.5 oz. of German Hallertau hops for bittering.
14. 30 Minutes: Add 1 oz. of German Hallertau hops for flavoring.
15. 15 Minutes: Add a 1/2 oz. of Styrian Goldings hops for aroma.
16. Boil for the final 15 minutes.
17. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 58°F or lower.

COOLING / TRANSFERRING

1. already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 58°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 50°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 50°F.
2. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
3. After 10-12 days of primary fermentation remove your brew from your temperature controlled area and rest at room temperature (68°F - 70°F) for approximately 72 hours. This is called a *diacetyl rest*.
4. After your diacetyl rest transfer your beer to the secondary fermentor. Transferring is as simple as siphoning from the primary to the secondary.
5. Lagering: Once your beer is in the fermentor you will want to slowly lower the temperature until you reach 35°F (or as low as your system will allow). Allow your brew to condition for 8 weeks in the secondary fermentor.
6. After 8 weeks you are ready to bottle or keg your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Attach your siphon tubing to your siphon on one end and the bottling wand on the other.
4. Gently siphon beer into bottling bucket; avoid splashing.
5. Fill and cap bottles.
6. Condition bottles for 2 weeks at room temperature.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our love2learn section which houses one of the largest homebrewing article collections in the world!