

Oktoberfest

Oktoberfest beers have always been associated with higher alcohol levels, sweet malt character, and light copper color. That's exactly what you get with this brew, but with a spicy hop aroma.

OG: 1.065 FG 1.015 ABV 6.6%

Extract Recipe:

7 lbs Light Extract
2 lbs Light Dry Malt Extract
3/4 lb Munich Malt
1/2 lb German Caramunich 55L
1 1/4 oz Perle Hops 10HBUs(Boiling) 60 mins
1 oz Mt. Hood Hops(Aroma) 2 mins
Wyeast 2308 Munich Lager
1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/4 oz Perle)
- Continue boiling for 58 mins then add 1 oz of Mt Hood hops.
- Continue boiling for 2 min.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

14 lbs 2 Row Malt or German Pilsner Malt
3/4 lbs Munich Malt
1/2 lb German Caramunich 55L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.