

LOVE2BREW

OKTOBERFEST (ALL-GRAIN – 2.5 GALLON)



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: 1.053
- 5.0% ABV (Estimated)
- IBUs: 21.2
- SRM: 10.3
- 90 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 2.5 lb. Munich Malt
 - 2 lb. German Pilsner Malt
 - 4 oz. Caramunich Malt
 - 4 oz. Caramel 40L
- #### Hops
- 1/4 oz. German Hallertau (Bittering)
 - 1/2 oz. German Hallertau (Flavoring)
 - 1/4 oz. Styrian Goldings (Aroma)

Yeast Choices:

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

Other

- 2 oz. Priming Sugar

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

MASH INGREDIENTS:

- 2.5 lb. Munich Malt
- 2 lb. German Pilsner Malt
- 4 oz. Caramunich Malt
- 4 oz. Caramel 40L

MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes

Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/4 oz. German Hallertau (60 mins)
- 1/2 oz. German Hallertau (30 mins)
- 1/4 oz. Styrian Goldings (15 mins)

NOTES

90 Minute boil is suggested due to the use of continental Pilsner malt. Be sure to calculate for the additional evaporation rate during boiling when sparging to achieve the desired pre-boil volume.

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!