

MARYLAND HOMEBREW

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OKTOBERFEST

OG: 1.067

ABV: 6.5%

Ingredients:

2 (3.3lb)light plain malt extract

2 lb. light dried malt extract

.5 lb. Crystal 40 malt

.5 lb Caramunich malt

2 oz. Roasted Barley *Optional

1 oz. Hallertauer hop pellets

1 oz. Tettnang hop pellets

1 oz. Saaz hop pellets

2 tsp. Gypsum

White Labs Oktoberfest Lager Yeast 820 or German Ale/Kolsch yeast or 1 pack nottingham

3/4 cup corn sugar for priming

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains.
3. Add liquid and dry malt extract and bring to a boil.
4. Add Hallertauer and Tettnang hop pellets and gypsum. Boil for 45 minutes.
5. Add 1 oz Saaz during the last minute of the boil.
6. Combine wort with water to make five gallons. There is no need to strain.
7. Pitch yeast when wort temperature is approximately 78°.
8. If lagering, store in primary fermenter at 40-50° for 4-6 days, then rack into a secondary fermenter and store at below 40° for at least three weeks. If you are not lagering, allow it to sit in primary fermenter at 70-75° for 4-5 days, then rack to secondary fermenter for 10-14 days.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
10. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.