

Oktoberfest

Extract:

7 lbs. Munich Malt Extract
8 oz. Dark Munich 20L
4 oz. German Cara-Munich Malt
1 oz Perle Hops (Bittering)
Whirlfloc tablet or Irish Moss
Wyeast 2112 (a starter is recommended)



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Perle, 60 min)
- Add Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 60°F until completed
- Once finished, lager at 40°F for 4 weeks before bottling.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

5 lbs German Pilsner Malt
5 lbs German Munich malt
8 oz. Dark Munich 20L
4 oz. German Cara-Munich Malt
1 oz. Perle Hops (Bittering)
Wyeast 2112 (a starter is recommended)

Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Bring to boil for 5 min. then add bittering hops (Perle, 60 min). Add Whirlfloc tablet or Irish Moss with 15 min remaining. Cool wort and pitch yeast, fermenting at 60°F. Once finished lager at 40°F for 4 weeks before bottling.