



BRIESS[®]

MALT & INGREDIENTS Co.

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All Natural Since 1876

www.briess.com

Oktoberfestival Beer

Recipe for 5 US gallons (19L)

Description: This malty lager is worth celebrating year 'round. Pair it with a platter of fresh, creamy cheese and enjoy!

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW [®] Munich LME	
3.3 lbs	Briess CBW [®] Pilsen Light LME	
1 lb	Briess CBW [®] Pilsen Light DME	
1 tsp	Irish Moss	
0.75 oz.	Perle Hops (7%AA hop)	45 min boil
1 vial	Oktoberfest Lager Yeast	

Brewing Procedures:

1. Add CBW[®] LMEs and DME to water and bring to a boil.
2. Add hops and boil for 30 minutes.
3. Add Irish Moss and boil for 15 minutes.
4. Remove from heat. Cool, oxygenate wort and pitch yeast.

Fermentation:

Primary: 2 weeks at 55°F
Secondary: 4 weeks at 35 °F

Original Gravity: 1.056
Final Gravity: 1.015
Alcohol by vol: 5.5%
IBUs: 24