

BREWERS CHOICE

Oktoberfest Lager

The traditional German celebratory Lager, malty but with a clean dry finish.



You will need:

- 1 Pilsner/Lager Artisan Fresh Wort
- 1 Caramunich Grain Pack
- 15g Tettnanger Hops (15 min boil)
- 10g Tettnanger Hops (5 min boil)
- Bohemian Lager (WY2124), Saflager W34/70 or MJ M84



Procedure

1. Well in advance of preparing recipe, place 5-10 litres of water in a fridge and chill*
2. Place **Caramunich Grain Pack** in 1 litre of hot tap water and steep for 30 minutes.
3. Strain the grain through a sieve into a saucepan. Rinse grain with another litre of hot water and discard the grain.
4. Bring grain wort to the boil, add 15g of **Tettnanger hops**** and simmer for 10 minutes.
5. After 10 minutes, add 10g of **Tettnanger hops** and simmer for a further 5 minutes.
6. Turn off heat, remove the boiling bag and pour contents of the saucepan into the fermenter.
7. Add the **Artisan fresh wort** and top up with chilled water to 18L for a traditional Oktoberfest, or 20L for a lower alcohol version at 15-18°C. Stir vigorously for 5 minutes to aerate wort.
8. Add Bohemian Lager yeast (WY2206), Saflager W34/70 or MJ M84 yeast.
9. Seal fermenter and store in cool conditions, ideally 12°C ***

Notes:

* Use sanitised containers with lids. Use the chilled water to reach a satisfactory temperature and add yeast immediately.

** Using a hop boiling bag when boiling hops will help reduce sediment.

*** Maintain a cool, even temperature in the fermenter, ideally at 10-12°C. If temperature is too high, place your fermenter next to a brick wall or on a cement slab, or wrap it in a towel with one end in water. Use a **Brewers Choice Brewing Thermostat** and old fridge for optimum brewing conditions. If brewing above 16°C, use Safale US05 yeast.

Brewers Choice Home Brew Stores
- Helping You Brew Better -
Browns Plains - Chapel Hill - Stafford - Wacol - Ipswich
www.brewerschoice.com.au