



Bader Beer
& Wine Supply

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Oktoberfest (Maerzen)

makes 5 gallons

6.6 -lbs Light Malt Syrup

$\frac{1}{2}$ -lb 40L Crystal Malt

$\frac{1}{2}$ -lb Victory Malt

$\frac{1}{8}$ -lb Chocolate Malt

3 -oz. Hallertauer Hops (boil 60 min)

1 -oz. Hallertauer Hops (finishing hops, boil last 3 min)

1 -tsp Irish Moss (boil 45 min)

$\frac{3}{4}$ -cup corn sugar for bottling

White Labs Oktoberfest Lager yeast

original gravity 1.054

final gravity 1.016

alcohol content 5.0%

Steep crushed malted grain in 2 gallons of 150° water (tap water is about 130°) for 30 minutes. Don't fret the temp too much, relax. Remove the grain from the hot water with a strainer, then bring water to a boil. When boiling starts, remove pot from burner and add 1 cup malt syrup. Return to a boil, then add boiling hops and boil for 60 minutes. Add Irish Moss for last 45 minutes of boil. Add finishing hops for last 3 minutes of the boil. Then add remainder of malt syrup and stir to mix, wait 10 minutes to sanitize. Fill your sanitized carboy with 2 gallons of cold water. Strain the hot wort into the carboy and top off to the 5 gallon mark. Add yeast when beer is less than 78°, and ferment and bottle as usual.