



# Oktoberfest



CUT THIS OUT FOR  
YOUR TAP HANDLE

## SPECIAL OKTOBERFEST

### SUGGESTED YEAST

White Labs: WLP029 German Kölsch

Wyeast: 2565 Kölsch

Omega: OYL044 Kölsch II

CellarScience Dry: GERMAN

LalBrew Dry: Köln

### LME KIT

- 8 lbs Pilsner Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Caramel Munich
- 8 oz Caravienne
- 8 oz Abbey

### DME KIT

- 6.5 lbs Pilsner Dry Extract

#### SPECIALTY MALTS:

- 8 oz Caramel Munich
- 8 oz Caravienne
- 8 oz Abbey

### ALL-GRAIN KIT

- 11 lbs Pilsner

#### SPECIALTY MALTS:

- 8 oz Caramel Munich
- 8 oz Caravienne
- 8 oz Abbey

### HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Mt. Hood – Boil last 1 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



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FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT650

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## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 48–52°F range for lager yeast. If you chose to brew this beer with an ale yeast, we recommend a fermentation temp in the 65–67°F range.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

SPECIAL OKTOBERFEST KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.052–56

ACTUAL O.G.

SRM: 12

IBU'S: 24

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!