



EXTRACT HOMEBREW RECIPE KIT

RALEIGH BREWING OKTOBERFEST

RECIPE STATS

Est. SG: 1.055

Est. FG: 1.011

IBU: 18.3

SRM: 13

ABV: 5.7%

INGREDIENTS

5 lbs Munich LME

1 lb Pilsen Light LME

1.75 lbs German Pilsen Malt

8 oz Caramunich I Malt

2 oz Carafo II (Dehusked)

4 oz Hallertau Pellet Hops

Saflager W-34/70 Yeast

or

BRY-97 American Ale Yeast (for Ale Alternative)

BREWDAY NOTES

BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F.

Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add your malt extract. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort.

Turn the heat back on and boil your wort, being careful to avoid boil-overs. Boil for 60 minutes.

For hop additions, follow the hop schedule as indicated below.

HOPPING SCHEDULE

2 oz Hallertau Pellet Hops – boil for 60 minutes

2 oz Hallertau Pellet Hops – boil for 20 minutes

FERMENTATION GUIDELINES

Chill your wort and transfer to fermenter. Top up your fermenter to 5 gallons.

For ale fermentations, chill wort to 60°F and pitch yeast. If using ale yeast, let fermentation occur at room temperature, somewhere between 65-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.

If using lager yeast, chill wort to 50°F. Once your fermentation is halfway through, slowly increase the fermentation temperature. Increase your fermentation temp by 2.5°F each 12 hours until you reach 60°F. Once final gravity is reached, cold crash your beer and transfer to a keg, bottles or a secondary fermenter. Cold aging the beer is recommended, but not required.