



Oktoberfest



CUT THIS OUT FOR
YOUR TAP HANDLE

OKTOBERFEST

SUGGESTED YEAST
White Labs: WLP820 Oktoberfest
Wyeast: 2633 Oktoberfest
CellarScience Dry: CALI
Fermentis Dry: Safflager S-23

LME KIT

- 8 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz CaraMunich®
- 8 oz Caravienne
- 8 oz Abbey

DME KIT

- 6.5 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 8 oz CaraMunich®
- 8 oz Caravienne
- 8 oz Abbey

ALL-GRAIN KIT

- 9 lbs Pilsner
- 2 lbs Munich

SPECIALTY MALTS:

- 8 oz CaraMunich®
- 8 oz Caravienne
- 8 oz Abbey

HOPS

- 2 oz Mittelfruh – Boil 60 min
- 1 oz Saaz – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT330

OKTOBERFEST

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 46–54°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

OKTOBERFEST
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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

BEER STATS

EST. ORIGINAL GRAVITY
1.056–60

ACTUAL O.G.

SRM: 10–11

IBU'S: 21–25

EST. ABV %: 5.6

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

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/calculator

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