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Extract – See Reverse for All-Grain Recipe

Octoberfest

KIT:330

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

8 lbs Pilsner Extract

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8 oz Caramunich

8 oz Caravienne

8 oz Abbey

Hops:

2 oz Hallertau

1 oz Saaz

• Bittering Hops boiled for 60 minutes

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.056-60

Estimated SRM: 11.2

Estimated IBU's: 23-25

Estimated alcohol ABV %: 5.6

Suggested fermentation temperature: 48-52

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Extract Recipe

Octoberfest

KIT:587

All Grain

Brew Name: _____

Brew Date: _____

Grain:

9 lbs German Pilsner
2 lbs Munich
8 oz Caravienne
8 oz Caramunich
8 oz Abbey

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

2 oz Hallertauer
1 oz Czech Saaz

- Bittering Hops boiled for 60 minutes
- Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

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Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.056-60

Estimated SRM: 10

Estimated IBU's: 21-25

Estimated alcohol ABV %: 5.6

Suggested fermentation temperature: 48-52

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV